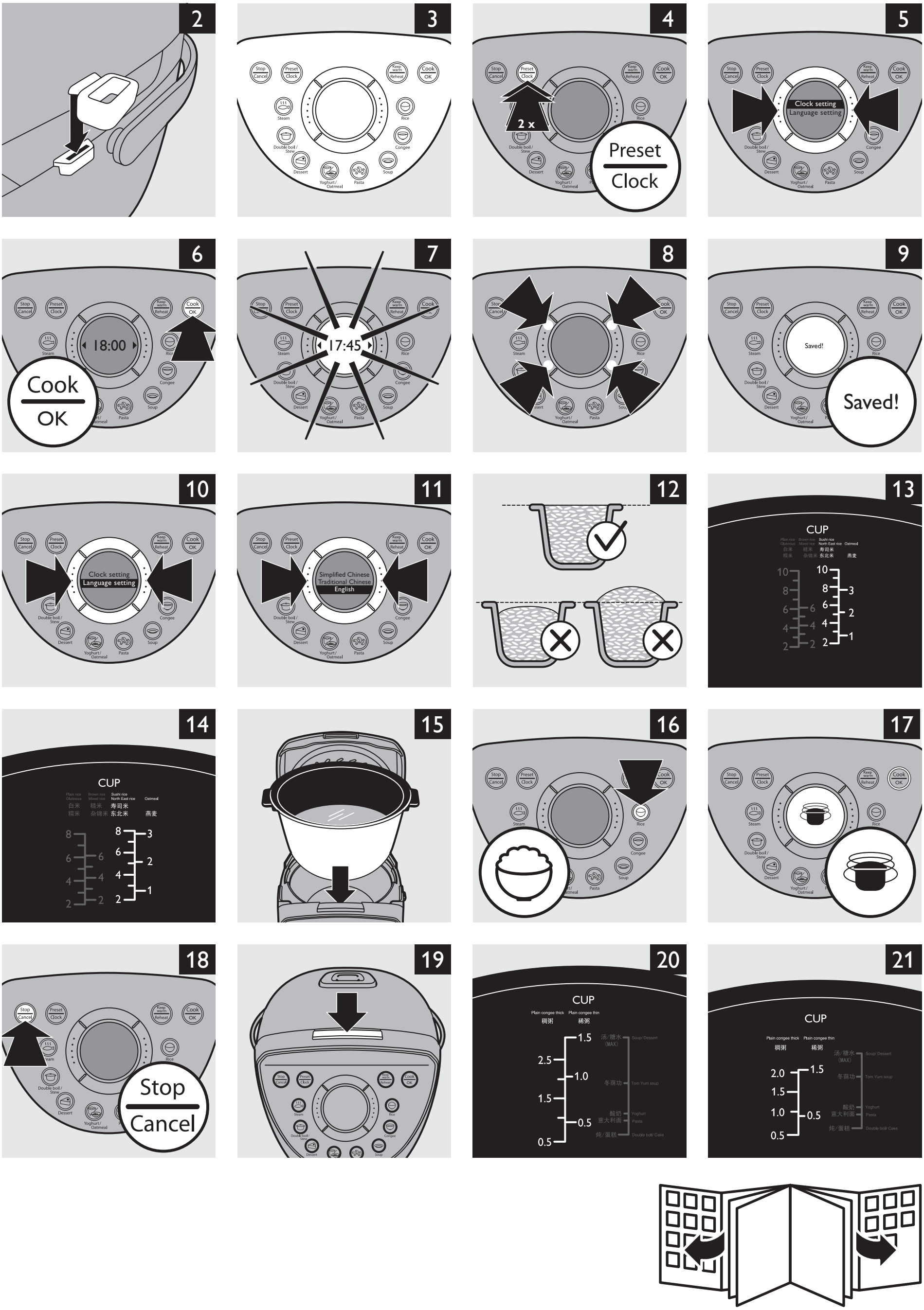
Register your product and get support at

www.philips.com/welcome

HD4777, HD4775

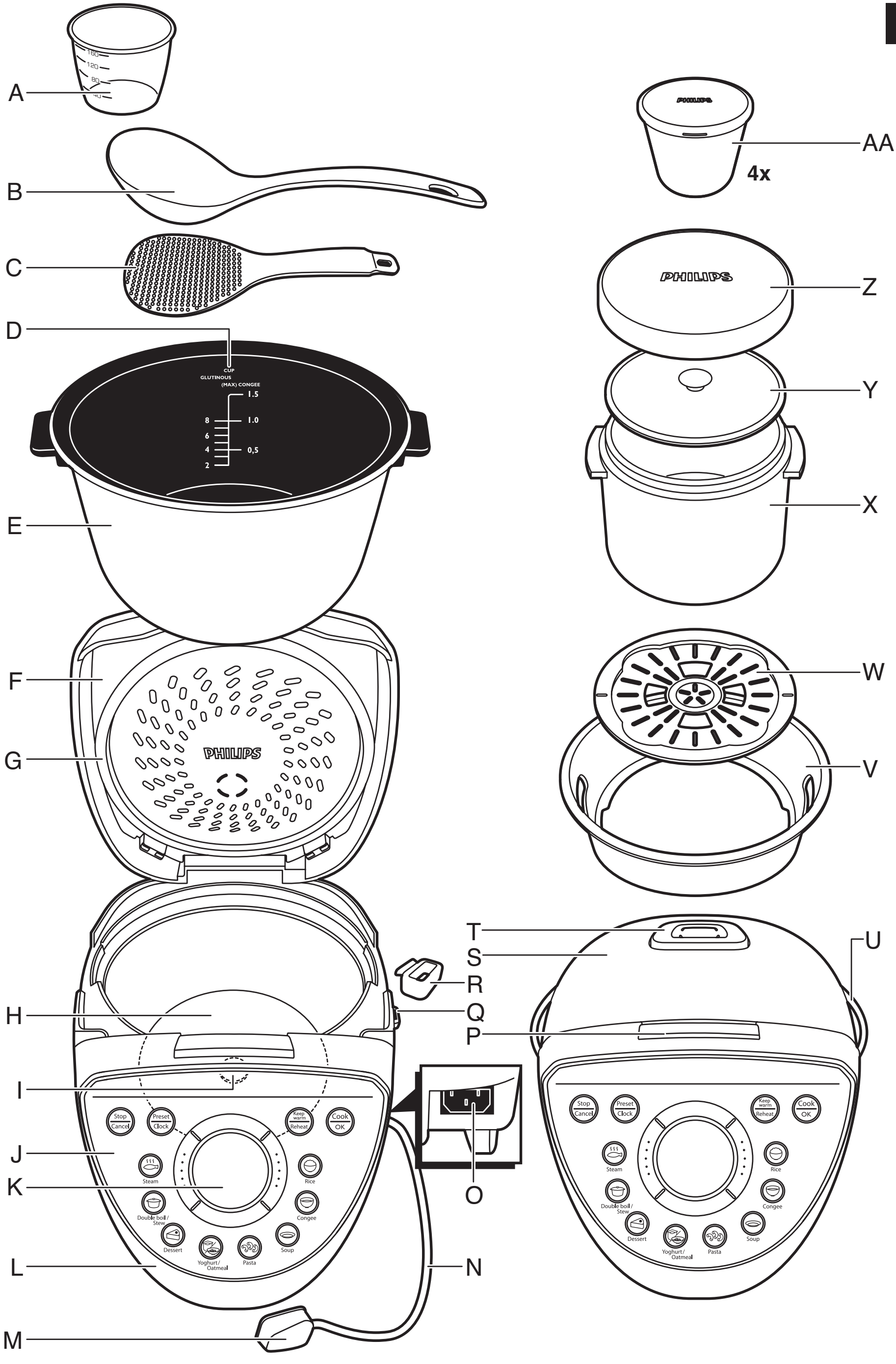


PHILIPS



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PHILIPS
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Stop
Cancel
Preset
Clock
Keep warm
Reheat
Cook
OK
Steam
Rice
Double boil / Stew
Congee
Dessert
Yoghurt/ Oatmeal
Pasta
Soup

HD4777, HD4775

Introduction

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

General description (Fig. 1)

A Measuring cup
B Soup ladle
C Rice scoop
D Water level indications
E Inner pot with handles
F Detachable inner lid
G Sealing ring
H Heating element
I Temperature sensor
J Touch control panel
K Display with +/- control ring
L Main body
M Mains plug
N Detachable mains cord
O Socket for appliance plug
P Lid release button
Q Mounting bracket of scoop holder
R Scoop holder
S Outer lid
T Detachable steam vent cap
U Rice cooker handle
V Steam basket
W Detachable steam tray
X Double boil pot
Y Inner lid of double boil pot
Z Outer lid of double boil pot
[Yoghurt pot

Important

Read this user manual carefully before you use the appliance and save it for future reference.

Danger

- Never immerse the main body of the rice cooker in water, nor rinse it under the tap.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted firmly into the wall socket.
- Do not use the appliance if the plug, the mains cord, the inner pot or the main body is damaged.
- If the mains cord is damaged, it must be replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the mains cord out of the reach of children. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.

- Make sure the heating element, the temperature sensor and the outside of the inner pot are clean and dry before you put the plug in the wall socket.
- Do not use the appliance if the sealing ring is damaged.
- Do not plug in the appliance or press any of the buttons on the control panel with wet hands.
- Never connect this appliance to an external timer switch in order to avoid a hazardous situation.

Caution

- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Only use the rice scoop provided. Avoid using sharp utensils.
- Do not expose the rice cooker to high temperatures, nor place it on a working or still hot stove or cooker.
- Always insert the inner pot before you put the plug in the wall socket and switch on the rice cooker.
- Always unplug the rice cooker if not used for a longer period of time.
- Always let the rice cooker cool down before you clean or move it.
- Do not place the inner pot directly over an open fire to cook rice.
- This appliance is intended for household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in this user manual, the guarantee becomes invalid and Philips refuses liability for any damage caused.
- Place the rice cooker on a stable, horizontal and level surface.
- The accessible surfaces may become hot when the appliance is operating. Only touch the control panel.
- Beware of hot steam coming out of the steam vent during cooking or out of the rice cooker when you open the lid.
- Do not lift and move the rice cooker by its handle while it is operating.
- Be careful with the inner pot, steam basket and double boil pot when you handle them after the cooking process, as they may be hot and heavy.
- Do not expose the rice cooker to direct sunlight.
- Do not insert metallic objects or alien substances into the steam vent.
- Do not place a magnetic substance on the lid. Do not use the appliance near a magnetic substance.
- Do not use the inner pot if it is deformed.
- Do not exceed the maximum water level indicated in the inner pot to prevent overflows.
- Do not place the rice scoop inside the pot while cooking, keeping warm or reheating rice.
- Always clean the appliance after use.
- Do not clean the appliance in the dishwasher.

Electromagnetic fields (EMF)

This Philips appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Power failure backup function

This appliance has a backup function that remembers the status before a power failure, provided the power supply is resumed within 2 hours. If the power failure occurs during a cooking process, the countdown of the cooking time continues where it left off when the power supply resumes.
If the power failure lasts longer than 2 hours and the failure occurs during a cooking process, the rice cooker automatically resets to standby mode when the power supply resumes. Open the rice cooker, remove its contents and start all over again.
If you have set the timer and the preset cooking process has not yet started when a power failure occurs, the process starts when the power supply resumes, provided it resumes within 12 hours.

Preparing for use

Before first use

1 Remove the sheet between the inner pot and the heating element.

2 Clean the parts of the rice cooker thoroughly before you use the appliance for the first time (see chapter 'Cleaning').

3 Dry all parts thoroughly before you start to use the appliance.

4 Attach the scoop holder to the body of the rice cooker (Fig. 2).

Control panel and display

The control panel has 12 buttons with which you operate the appliance. The display gives information on the selected processes.
The display has different colours to show the status of the rice cooker. When the display is white, the appliance is in standby mode or you are programming it. When the display is red the appliance is cooking or reheating. When the display is green, the appliance is in keep-warm mode.

Note: When the appliance is cooking or reheating, the red display light switches off after 10 minutes. In the keep-warm mode, the green display light switches off after 10 minutes.
- Control panel and display (Fig. 3)

Buttons
A flashing button indicates that you can press this button to go to the next step. You can use the Stop/Cancel button to stop a cooking process or to stop a preset timer. You can also use this button as an "undo" button when you are programming a cooking process to go back to the previous screen.

Menu
Some of the menus have submenus. When you press the buttons for these menus, the submenu appears on the display. If a menu does not have a submenu, the first step of the cooking process is shown on the display.
In some of the menus, text and animations are shown on the display to guide you through the cooking process step by step.

Control ring
You can move your finger up or down on the left or right side of the control ring to adjust settings (e.g. the clock, the timer and the cooking time) or to select the desired menu. Press and hold one of the 4 points to move the settings forward or backward quickly.

Setting the clock time

Note: You cannot adjust the clock time during a cooking process or when the appliance is in keep-warm mode.

1 Put the plug in the wall socket and switch on the mains.
- The display shows the greeting message ('Good morning', 'Good afternoon' or 'Good evening').

2 Press the Preset/Clock button twice (Fig. 4).

3 Move your finger up or down on the left or right side of the control ring to select 'Clock setting' (Fig. 5).

4 Press the Cook/OK button (Fig. 6).
- The time flashes on the display. Arrows appear on the left and right side of the display to tell you to use the control ring to set the time (Fig. 7).

5 Move your finger up or down on the left or right side of the control ring to set the clock (24-hour time notation). Press and hold one of the 4 points to move the time forward or backward quickly (Fig. 8).

6 Press the Cook/OK button to confirm the time (Fig. 6).

Note: If you want to cancel the change, press the Stop/Cancel button.

- The message "Saved" is shown on the display. The time stops flashing and the display shows the set clock time (Fig. 9).

Note: The clock time is confirmed automatically if you do not press the Cook/OK button within 30 seconds.

Note: The display only shows the clock time when the appliance is plugged into the wall socket.

Setting the display language

You can select one of three languages: Traditional Chinese, Simplified Chinese or English.

1 Press the Preset/Clock button twice (Fig. 4).

2 Move your finger up or down on the left or right side of the control ring to select 'Language setting' (Fig. 10).

3 Press the Cook/OK button (Fig. 6).

4 Select the desired language (Traditional Chinese, Simplified Chinese or English) by moving your finger up or down on the left or right side of the control ring (Fig. 11).

5 Press the Cook/OK button to confirm the language (Fig. 6).

Note: If you want to cancel the change, press the Stop/Cancel button.

- The message "Saved" is shown on the display (Fig. 9).

Using the appliance

List of rice cooker menus

Menu	Submenu
Rice	Plain
	Quick plain
	Small portion plain
	Sushi
	Brown
	Glutinous
	Mixed
	Claypot
	Rice with soup
Congee	Plain congee thick
	Plain congee thin
	Green bean congee
	Millet congee

Menu	Submenu
	Chicken congee
Pasta	Pasta
Soup	Vegetable soup
	Tom Yum soup
	Long boil soup
Oatmeal/Yoghurt	Oatmeal
	Yoghurt
Dessert	Green bean soup
	Sweet tofu
	Papaya fungus soup
	Lotus seed & Longan soup
	Cake
Stew/Double boil	Stew
	Double boil egg/milk custard
	Double boil soup
Steam	Steam

Step-by-step cooking guide

The table below shows you what steps to perform in the different submenus.
The numbers of the list below correspond to the numbers in the table and tell you what to you have to do next at certain points during the cooking process.

1 Press the Cook/OK button to start the cooking process. If you do not press this button, the cooking process starts automatically after 10 seconds.
2 Press the Cook/OK button to continue the cooking process. If you do not press this button, the cooking process continues automatically after 30 seconds.
3 Cooking only starts if you press Cook/OK button.
4 Press the Cook/OK button. If you do not press this button, the appliance automatically goes to the cooking time after 10 seconds.
5 Press the Cook/OK button. If you do not press this button, the appliance automatically goes to the cooking time after 30 seconds.

Menu	Submenu	Steps before cooking	Cooking time for second step	Steps during cooking	Steps after cooking
Rice	Claypot	Cook rice first (1)	Depends on the amount of rice cooked	Add meat & other ingredients (2)	Add seasoning (4)

Menu	Submenu	Steps before cooking	Cooking time for second step	Steps during cooking	Steps after cooking
	Rice with soup	Cook rice first (1)	Depends on the amount of rice cooked	Add warm broth and other ingredients (2)	
Congee	Chicken congee	Cook congee first (4)	Approx. 15-20 min.	Add chicken (2)	
Pasta	Pasta	Add pasta, sauce and water (5)			
Soup	Vegetable soup	Add water to make broth (4)	Approx. 10-15min.	Add vegetables (2)	
	Tom Yum soup	Add broth, mushroom, tomato, kaffir lime leaves, galangal & lemongrass (1)	Approx. 5 min.	Add shrimp/ meat (2)	Add chilli paste & other season-ing (4)
	Long boil soup	Add water and ingredients (4)			
Oat-meal/ Yoghurt	Oatmeal	Add water and oat (4)			
	Yoghurt	Pour warm milk (40°C) and yoghurt mixture into yoghurt pot, fill inner pot with water (5)			
Dessert	Green bean soup	Add water and dessert ingredients (4)			
	Sweet tofu	Pour soy milk into double boil pot, fill inner pot with water (2)	20 min.	Add dissolved gypsum powder (with little soy milk) (2)	
	Papaya fungus soup	Add water and dessert ingredients (4)			
	Lotus seed & Longan soup	Add water and dessert ingredients (4)			
	Cake	Put cake mixture in inner pot (1)			

Menu	Submenu	Steps before cooking	Cooking time for second step	Steps during cooking	Steps after cooking
Stew/ Double boil	Stew	Add water, meat and other ingredients (4)			
	Double boil egg/milk custard	Pour ingredients into double boil pot, fill inner pot with water (5)			
	Double boil soup	Pour ingredients into double boil pot, fill inner pot with water (5)			
Steam	Steam	Put the dish on steam basket, fill inner pot with water (5)			

Cooking rice

The Rice menu of this appliance consists of 9 submenus that allow you to cook different types of rice or rice recipes.

1 Measure the rice with the measuring cup provided (Fig. 12).

Each cup of uncooked rice normally gives 2 bowls of cooked rice. Do not exceed the quantities indicated on the inside of the inner pot. 1 cup of rice is approx. 180ml.

- HD4777: maximum capacity for rice is 1.8L
- HD4775: maximum capacity for rice is 1.5L

Rice quantities and cooking times for rice menus

The table below shows the approximate cooking time. The actual cooking time may vary, depending on the voltage, room temperature, humidity and amount of water used.

Menu	HD4775 Approximate cooking time	HD4775 Quantity of rice (cups)	HD4777 Approximate cooking time	HD4777 Quantity of rice (cups)
Plain rice	40-50 min.	2-8	40-50 min.	2-10
Quick plain rice*	30-40 min.	2-4	30-40 min.	2-6
Small portion plain rice**	40-50 min.	2-3	40-50 min.	2-3
Sushi rice	40-50 min.	2-8	40-50 min.	2-10
Brown rice	40-50 min.	2-4	40-50 min.	2-6
Glutinous rice	50-90 min.	2-8	50-90 min.	2-10
Mixed rice	40-50 min.	2-4	40-50 min.	2-6
Claypot	45-60 min.	2-4	45-60 min.	2-5
Rice with soup	35-70 min.	2-8	35-70 min.	2-10

Note: Beans, pulses or cereals used in mixed rice should be pre-soaked before use.

*To get an optimal result, we advise you to cook not more than 4 (HD4775) or 6 (HD4777) cups of rice.
**To get an optimal result, we advise you to cook not more than 3 cups of rice.

2 Wash the rice thoroughly.

3 Put the pre-washed rice in the inner pot.

4 Add water to the level indicated on the scale inside the inner pot that corresponds to the number of cups and type of rice used. Then smooth the surface of the rice.

For instance, if you cook 4 cups of North East rice, add water up to the 4-cup level for North East rice indicated on the scale.

- HD4777 (Fig. 13)
- HD4775 (Fig. 14)

Note: The level marked inside the inner pot is just an indication; you can always adjust the water level for different types of rice and your own preference.

5 Press the lid release button to open the lid.

6 Put the inner pot in the rice cooker (Fig. 15).

Make sure the pot is placed properly and the handles of the pot are aligned with the grooves in the main body.

Note: Make sure the heating element and the outside of the inner pot are clean and dry.

7 Put the plug in the wall socket and switch on the mains.

8 Close the lid of the rice cooker.

Do not close the lid with force. If the lid does not close properly, check if the inner pot is placed correctly.

9 Press the Rice button. Then select the rice type by moving your finger up or down on the left or right side of the control ring (Fig. 16).

10 Press the Cook/OK button to start the cooking process.

- The Cook/OK light goes on and the cooking animation appears on the display. (Fig. 17)
- The display counts down in minutes (10, 9, 8 etc.) during the last 10 minutes of the cooking process.
- At the end of the cooking process the appliance beeps and the Keep warm/Reheat light goes on to indicate that the appliance has switched to the keep-warm mode.
- The display counts up the keep-warm time in hours (12 hours max.).

11 Press the Stop/Cancel button to cancel the keep-warm mode (Fig. 18).

If you want to continue the keep-warm mode again, simply press the Keep warm/Reheat button again.

12 Press the lid release button to open the lid. (Fig. 19)

13 Stir the rice to loosen it.

Stirring the rice allows excess steam to escape. This gives fluffier rice.

14 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Claypot or rice with soup

1 Follow steps 1 to 9 in section ‘Cooking rice’.

2 Press the Cook/OK button to confirm the setting (Fig. 6).

- The first instruction appears on the display.

3 Press the Cook/OK button again to start the cooking process.

If you do not press the Cook/OK button again, the cooking process starts automatically after 10 seconds.

- The Cook/OK light goes on and the cooking animation appears on the display.

4 The rice cooker beeps and the Cook/OK button flashes to indicate when you have to add other ingredients.

5 Add the ingredients shown on the display. Then press the Cook/OK button to continue the cooking process.

If you do not press the Cook/OK button again, the cooking process continues automatically after 30 seconds.

- The display counts down in minutes (10, 9, 8 etc.) during the last 10 minutes of the cooking process.
- For claypot, the appliance beeps and the Cook/OK light flashes to indicate that you have to perform the last step shown on the display. Press the Cook/OK button to continue the cooking process. If you do not press this button, the cooking process continues automatically after 10 seconds.
- At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display. In the claypot menu, the Keep warm/Reheat light goes on to indicate that the appliance has switched to the keep-warm mode.
- In the claypot menu, the display counts up the keep-warm time in hours (12 hours max.).

6 Press the Stop/Cancel button once to cancel the cooking process, the preset setting or the keep-warm mode.

7 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Congee

The Congee menu of this appliance consists of 5 submenus that allow you to cook different types of congee or congee recipes.

Menu	HD4775 Approximate cooking time	HD4775 Quantity of rice (cups)	HD4777 Approximate cooking time	HD4777 Quantity of rice (cups)
Plain congee thick	0.5-4 hrs	0.5-2	0.5-4 hrs	0.5-2.5
Plain congee thin	0.5-4 hrs	0.5-1	0.5-4 hrs	0.5-1.5
Green bean congee	0.5-4 hrs	0.5-2	0.5-4 hrs	0.5-2.5
Millet congee	0.5-4 hrs	0.5-2	0.5-4 hrs	0.5-2.5
Chicken congee	0.5-4 hrs	0.5-2	0.5-4 hrs	0.5-2.5

1 Put the ingredients in the inner pot.

2 Add the water.

Do not exceed the maximum water level indicated on the inside of the inner pot on the scale for congee.

- HD4777 (Fig. 20)
- HD4775 (Fig. 21)

3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

4 Press the Congee button. Move your finger up or down on the left or right side of the control ring to select the type of congee you want to cook. (Fig. 22)

5 Press the Cook/OK button.
- The default cooking time of 1 hour appears on the display.

6 To adjust the cooking time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

You can set any time from 30 minutes to 4 hours.

Tip: Set 30 minutes if you cook 0.5 cups of rice in HD4775 or HD4777. Set 4 hours if you cook 2.5 cups of rice in HD4777 or 2 cups of rice in HD4775.

7 Press the Cook/OK button to start the cooking process (Fig. 6).
- The Cook/OK light goes on and the cooking animation appears on the display.
- The display counts down the cooking time in minutes.
- At the end of the cooking process, the appliance beeps and the Keep warm/Reheat light goes on to indicate that the appliance has switched to keep-warm mode.
- The display counts up the keep-warm time in hours (12 hours max.).

8 Press the Stop/Cancel button to cancel the keep-warm mode.

9 Press the lid release button to open the lid.

10 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Chicken congee

1 Put the ingredients in the inner pot.

Note: You can put the chicken in the inner pot in the second step to cook the chicken soft.

2 Add the water.

Do not exceed the maximum water level indicated on the inside of the inner pot on the scale for congee.

3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

4 Press the Congee button. Move your finger up or down on the left or right side of the control ring to select chicken congee.

5 Press the Cook/OK button.
- The first instruction appears on the display.

6 Press the Cook/OK button. If you do not press this button, the appliance automatically goes to the cooking time after 10 seconds.
- The default cooking time of 1 hour appears on the display.

7 To adjust the cooking time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

You can set any time from 30 minutes to 4 hours.

8 Press the Cook/OK button to start the cooking process.
- The Cook/OK light goes on and the cooking animation appears on the display.
- The display counts down the cooking time in minutes.

- At the end of the cooking process, the appliance beeps and the Keep warm/Reheat light goes on to indicate that the appliance has switched to keep-warm mode.
- The display counts up the keep-warm time in hours (12 hours max.).

9 The appliance beeps and the Cook/OK light flashes to indicate that you have to perform the next step shown on the display. Press the Cook/OK button to continue the cooking process. If you do not press this button, the cooking process continues automatically after 30 seconds.

10 Press the Stop/Cancel button to cancel the keep-warm mode.

11 Press the lid release button to open the lid.

12 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Cooking in other variety menus

The table below shows the default cooking time and the adjustable cooking time in other variety menus.

Cooking times in other variety menus

Menu	Default cooking time	Opmtimal capacity for default cooking time	Adjustable cooking time	Suggested cooking time for maximum capacity
Pasta	30 min.	250g pasta	20-30 min.	30 min.
Vegetable soup	30 min.	Soup level up to plain rice level 4	30 min.-1hr 30 min.	1 hr 30 min.
Tom Yum soup	30 min	Soup level up to Tom Yum soup indicator	-	-
Long boil soup	3 hrs	Soup level up to plain rice level 8	2-4 hrs	4 hrs
Oatmeal	20 min.	3 cups oatmeal	10-30 min.	20 min.
Yoghurt	4hrs	4 cups yoghurt	3-6 hrs	4 hrs
Green bean soup	1 hr	2l water	30 min.-4 hrs	2 hrs
Sweet tofu	-	500ml soy bean milk	-	-
Papaya fungus soup	1 hr	1l water	30 min.-4 hrs	2 hrs
Lotus seed & Longan soup	1 hr	2l water	30 min.-4 hrs	2 hrs
Cake	40 min.	Cake mixture level up to Cake indicator	-	-
Stew	1 hr	300g meat	45 min.-4 hrs	3 hrs
Double boil egg/ milk	30 min.	3 eggs recipe	20 min.-1 hr	40 min.
Double boil soup	3 hrs	1 full double boil pot	1-4 hrs	3 hrs

Menu	Default cooking time	Opmtimal capacity for default cooking time	Adjustable cooking time	Suggested cooking time for maximum capacity
Steaming	30 min.	300g pork ribs	10 min.-1 hr	1 hr

Pasta

1 Put the ingredients and water in the inner pot.

Do not exceed the maximum water level indicated on the inside of the inner pot on the scale for pasta.

- HD4777 (Fig. 23)
- HD4775 (Fig. 24)

2 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

3 Press the Pasta button to select the pasta function (Fig. 25).
- The first instruction appears on the display.

4 Press the Cook/OK button.
- The default cooking time of 30 minutes appears on the display.

5 To adjust the cooking time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

You can set any time from 20 to 30 minutes.

6 Press the Cook/OK button to start the cooking process.
- The Cook/OK light goes on and the cooking animation appears on the display.
- The display counts down the cooking time in minutes.
- At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.

7 Press the lid release button to open the lid.

8 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Soup

The Soup menu consists of 3 submenus: Tom Yum soup, vegetable soup and long boil soup. Both the Tom Yum soup submenu and the vegetable soup submenu are suitable for cooking types of soup that just need a short cooking time but high power, like cabbage and meat soup. The difference between Tom Yum soup and vegetable soup is that the cooking time is not adjustable in the Tom Yum soup menu. The long boil soup submenu is suitable for cooking types of soup that needs longer cooking times and low power to boil out all of the taste from the ingredients, like chicken soup with Chinese medicine.

1 Put the ingredients in the inner pot according to the display.

Note: You can put the vegetables for vegetable soup or the shrimp/meat for Tom Yum soup in the inner pot in the second step in order to cook these ingredients soft.

2 Add the water.

Do not exceed the maximum water level indicated on the inside of the inner pot on the scale for soup.

- HD4777 (Fig. 23)
- HD4775 (Fig. 24)

3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

4 Press the Soup button to select the soup function. Move your finger up or down on the left or right side of the control ring to select the type of soup you want to cook (Fig. 26).

5 Press the Cook/OK button.
◗ The first instruction appears on the display.

6 Press the Cook/OK button. If you do not press this button, the appliance automatically goes to the cooking time for vegetable soup and long-boil soup after 10 seconds. Press the Cook/OK button to start the cooking process for Tom Yum soup.
◗ The default cooking time (30 minutes for vegetable soup and 3 hours for long-boil soup) appears on the display.

7 To adjust the cooking time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

You can set any time from 30 minutes to 1 hour 30 minutes for vegetable soup and from 2 to 4 hours for long-boil soup.

Note: You cannot change the cooking time for Tom Yum soup.

8 Press the Cook/OK button to start the cooking process.
◗ The Cook/OK light goes on and the cooking animation appears on the display.
◗ The display counts down the cooking time in minutes.
◗ For vegetable soup and Tom Yum soup, the appliance beeps and the Cook/OK light flashes to indicate that you have to perform the next step shown on the display. Press the Cook/OK button to continue the cooking process. If you do not press this button, the cooking process continues automatically after 30 seconds.
◗ At the end of the Tom Yum soup cooking process, the appliance beeps and the Cook/OK light flashes to indicate that you have to perform the last step shown on the display. Press the Cook/OK button to continue the cooking process. If you do not press this button, the cooking process continues automatically after 10 seconds.
◗ At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.
◗ The display counts up the keep-warm time in hours (12 hours max.).

9 Press the Stop/Cancel button to cancel the keep-warm mode.

10 Press the lid release button to open the lid.

11 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Yoghurt/Oatmeal

Yoghurt

1 Pour warm milk and yoghurt mixture into the yoghurt pots.

2 Put the steam tray in the inner pot (Fig. 27).

3 Fill the inner pot with water (Fig. 28).

Do not exceed the maximum water level indicated on the inside of the inner pot on the scale for yoghurt.

- HD4777 (Fig. 23)

- HD4775 (Fig. 24)

4 Put the yoghurt pots on the steam tray. (Fig. 29)

5 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

6 Press the Yoghurt/Oatmeal button. Move your finger up or down on the left or right side of the control ring to select the Yoghurt function (Fig. 30).

7 Press the Cook/OK button.
◗ The first instruction appears on the display.

8 Press the Cook/OK button. If you do not press this button, the appliance automatically goes to the cooking time after 30 seconds.
◗ The default cooking time of 4 hours appears on the display.

9 To adjust the cooking time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

You can set any time from 3 to 6 hours.

10 Press the Cook/OK button to start the cooking process.
◗ The Cook/OK light goes on and the cooking animation appears on the display.
◗ The display counts down the cooking time in minutes.
◗ At the end of the cooking process, the appliance beeps and the message 'Done' is shown on the display.

11 Press the lid release button to open the lid.

12 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Oatmeal

1 Put the ingredients and water in the inner pot.

Do not exceed the maximum water level indicated on the inside of the inner pot on the scale for oatmeal.

- HD4777 (Fig. 13)
- HD4775 (Fig. 14)

2 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

3 Press the Yoghurt/Oatmeal button. Move your finger up or down the left or right side of the control ring to select the Oatmeal function. (Fig. 30)

4 Press the Cook/OK button.
◗ The first instruction appears on the display.

5 Press the Cook/OK button. If you do not press this button, the appliance automatically goes to the cooking time after 10 seconds.
◗ The default cooking time of 20 minutes appears on the display.

6 To adjust the cooking time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

You can set any time from 10 to 30 minutes.

7 Press the Cook/OK button to start the cooking process.
◗ the Cook/OK light goes on and the cooking animation appears on the display.
◗ The display counts down the cooking time in minutes.

- At the end of the cooking process, the appliance beeps and the message 'Done' is shown on the display.

8 Press the lid release button to open the lid.

9 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Dessert

Soup dessert

1 Put the ingredients in the inner pot.

2 Add the water.

Do not exceed the maximum water level indicated on the inside of the inner pot on the scale for dessert.

- HD4777 (Fig. 23)
- HD4775 (Fig. 24)

3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

4 Press the Dessert button. Move your finger up or down on the left or right side of the control ring to select the soup dessert you want to cook. (Fig. 31)

5 Press the Cook/OK button.
- The first instruction appears on the display.

6 Press the Cook/OK button. If you do not press this button, the appliance automatically goes to the cooking time after 10 seconds.
- The default cooking time of 1 hour appears on the display.

7 To adjust the cooking time, move your finger up or down the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.
You can set any time from 30 minutes to 4 hours.

8 Press the Cook/OK button to start the cooking process.
- The Cook/OK light goes on and the cooking animation appears on the display.
- The display counts down the cooking time in minutes.
- At the end of the cooking process, the appliance beeps and the Keep warm/Reheat light goes on to indicate that the appliance has switched to keep-warm mode.
- The display counts up the keep-warm time in hours (12 hours max.).

9 Press the Stop/Cancel button to cancel the keep-warm mode.

10 Press the lid release button to open the lid.

11 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Sweet tofu

1 Pour the soy milk into the double boil pot.

2 Put the steam tray in the inner pot (Fig. 27).

3 Fill the inner pot with water (Fig. 28).

Do not exceed the maximum water level indicated on the inside of the inner pot on the double boil scale.

- HD4777 (Fig. 23)

- HD4775 (Fig. 24)

4 Put the double boil pot on the steam tray. (Fig. 32)

5 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

6 Press the Dessert button. Move your finger up or down the left or right side of the control ring to select the Sweet tofu function. (Fig. 31)

7 Press the Cook/OK button.
- The first instruction appears on the display.

8 Press the Cook/OK button to start the cooking process. If you do not press this button, the cooking process starts automatically after 30 seconds.

Note: You cannot change the cooking time for sweet tofu.
- The Cook/OK light goes on and the cooking animation appears on the display.
- The appliance beeps and the Cook/OK button flashes to indicate when you have to add dissolved gypsum powder.

Be careful when you open the lid to add dissolved gypsum powder. The lid and the steam that comes out of the double boil pot are hot.

9 Add the dissolved gypsum powder. Then press the Cook/OK button to continue the cooking process. If you do not press this button, the cooking process continues automatically after 30 seconds.
- The display counts down the last 20 minutes of the cooking time in minutes.
- At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.

10 Press the lid release button to open the lid.

11 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Cake

1 Mix the ingredients to prepare the cake mixture.

2 Grease the inner pot.

3 Put the cake mixture in the inner pot.

4 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

5 Press the Dessert button. Move your finger up or down on the left or right side of the control ring to select the Cake function (Fig. 31).

6 Press the Cook/OK button.
- The first instruction appears on the display.

7 Press the Cook/OK button to start the cooking process. If you do not press this button, the cooking process starts automatically after 10 seconds

Note: You cannot change the cooking time for cake.
- The Cook/OK light goes on and the cooking animation appears on the display.
- The display counts down the cooking time in minutes.
- At the end of the cooking process, the appliance beeps and the message 'Done' is shown on the display.

8 Press the lid release button to open the lid.

9 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Stew/double boil

Stew

1 Put the ingredients in the inner pot.

2 Add water until ¾ of the ingredients are covered.

3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

4 Press the Stew/Double boil button. Move your finger up or down on the left or right side of the control ring to select the Stew function. (Fig. 33)

5 Press the Cook/OK button.
- The first instruction appears on the display.

6 Press the Cook/OK button. If you do not press this button, the appliance automatically goes the cooking time after 10 seconds.
- The default cooking time of 1 hour appears on the display.

7 To adjust the cooking time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

You can set any time from 45 minutes to 3 hours.

8 Press the Cook/OK button to start the cooking process.
- The Cook/OK light goes on and the cooking animation appears on the display.
- The display counts down the cooking time in minutes.
- At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.
- At the end of the cooking process, the appliance beeps and the Keep warm/Reheat light goes on to indicate that the appliance has switched to keep-warm mode.
- The display counts up the keep-warm time in hours (12 hours max.).

9 Press the Stop/Cancel button to cancel the keep-warm mode.

10 Press the lid release button to open the lid.

11 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Double boil

1 Put the ingredients in the double boil pot.

2 Put the steam tray in the inner pot (Fig. 27).

3 Fill the inner pot with water (Fig. 28).

Do not exceed the maximum water level indicated on the inside of the inner pot on the double boil scale.

- HD4777 (Fig. 23)
- HD4775 (Fig. 24)

4 Put the double boil pot on the steam tray (Fig. 32).

5 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

6 Press the Stew/Double boil button. Move your finger up or down on the left or right side of the control ring to select the dish you want to double boil (Fig. 33).

7 Press the Cook/OK button.
◗ The first instruction appears on the display.

8 Press the Cook/OK button. If you do not press this button, the appliance automatically goes the cooking time after 30 seconds.
◗ The default cooking time of 30 minutes for double boil egg or milk custard or 3 hours for double boil soup appears on the display.

9 To adjust the cooking time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

You can set any time from 20 minutes to 1 hour for double-boil egg or milk custard or from 1 to 4 hours for double-boil soup.

10 Press the Cook/OK button to start the cooking process.
◗ The Cook/OK light goes on and the cooking animation appears on the display.
◗ The display counts down the cooking time in minutes.
◗ At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.

11 Press the lid release button to open the lid.

12 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Steaming

1 Put the steam tray in the steam basket. The line on the steam tray has to point to the mark on the steam basket. (Fig. 34)

2 Measure 3 cups of water with the measuring cup and pour them into the inner pot.

It takes approx. 8 minutes for 3 cups of water to come to the boil.

Note: The amount of water depends on the amount of food to be steamed.

3 Put the assembled steam basket with steam tray in the inner pot (Fig. 35).

4 Put the food to be steamed on a plate or in the steam basket.

Note: To ensure even steaming, spread out the food evenly and do not pile it up.

5 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

6 Press the Steam button to select the Steam function (Fig. 36).
◗ The first instruction appears on the display.

7 Press the Cook/OK button. If you do not press this button, the appliance automatically goes the cooking time after 30 seconds.
◗ The default cooking time of 30 minutes appears on the display.

8 To adjust the cooking time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

You can set any time from 10 minutes to 1 hour.

9 Press the Cook/OK button to start the cooking process.
◗ The Cook/OK light goes on and the cooking animation appears on the display.
◗ The display counts down the cooking time in minutes.
◗ At the end of the cooking process, the appliance beeps and the message 'Done' appears on the display.

10 Press the lid release button to open the lid.

11 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Reheating

You can use the reheat mode to warm up rice that has cooled down. Fill the inner pot to not more than half its capacity to ensure that the rice is heated up properly.

Note: Do not reheat cooled rice more than once.

1 Loosen the cooled rice and evenly distribute it in the inner pot.

2 Pour ½ cup of water onto the rice to prevent it from becoming too dry. The amount of water to be added depends on the amount of rice being reheated.

If the rice starts scorching, add more water.

3 Follow steps 5 to 8 in section 'Cooking rice' in this chapter.

4 Press the Keep warm/Reheat button twice to start the reheating process. (Fig. 37)

- The Keep warm/Reheat light goes on and the reheat animation and the remaining reheat time appear on the display. (Fig. 17)

Note: The default reheat time is 23 minutes.

- When the reheating process is finished, you hear a beep and the message 'Done' is shown on the display.

5 Press the lid release button to open the lid.

6 Press the Stop/Cancel button to go to standby mode or unplug the rice cooker to switch it off.

Keeping warm

The keep-warm mode allows you to keep your rice or food warm for a longer period of time.

Note: We advise you to keep your rice or food warm for not more than 12 hours so as to preserve its taste.

1 Press the Keep warm/Reheat button once to activate the keep-warm mode (Fig. 38).

- The Keep warm/Reheat light is on continuously.
- During the keep-warm process, the display shows the time in hours from 0 to 11 (0HR, 1HR ...11HR).
- After 12 hours, the keep-wam mode automatically ends and the rice cooker beeps 10 times. The display switches to clock time.

Timer

The table below shows the timer options available for the different menus.

Menu	Submenu	Timer options
Rice	Plain	1 hr- 24 hrs
	Quick plain	-
	Small portion plain	1 hr - 24 hrs
	Sushi	1 hr - 24 hrs
	Brown	1 hr - 24 hrs
	Glutinous	1 hr - 24 hrs
	Mixed	1 hr - 24 hrs

Menu	Submenu	Timer options
	Claypot	-
	Rice with soup	-
Congee	Plain congee, thick	1 hr - 24 hrs
	Plain congee, thin	1 hr - 24 hrs
	Green bean congee	1 hr - 24 hrs
	Millet congee	1 hr - 24 hrs
	Chicken congee	1 hr - 24 hrs
Pasta	Pasta	-
Soup	Vegetable soup	-
	Tom Yum soup	-
	Long-boil soup	1 hr.- 12 hrs
Yoghurt/Oatmeal	Yoghurt	-
	Oatmeal	-
Dessert	Green bean soup	1 hr - 12 hrs
	Sweet tofu	-
	Papaya fungus soup	1 hr - 12 hrs
	Lotus seed & Longan soup	1 hr - 12 hrs
	Cake	-
Stew/Double boil	Stew	1 hr - 12 hrs
	Double boil Egg/Milk	-
	Double boil soup	1 hr - 12 hrs
Steam	Steam	1 hr - 12 hrs

Note: Some menus allow you to set the cooking time. You can set both the timer and the cooking time in these menus. You can set the timer first and then the cooking time, or vice versa.

Setting the ready time with the Preset/Clock button

1 Press the Preset/Clock button (Fig. 39).
- The lights of the available menu buttons go on. (Fig. 40)

2 Press the button of the menu you want to use and, if necessary, select the desired submenu with the control ring. Then press the Cook/OK button.

3 To set the ready time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

Note: You can for example use the Preset/Clock button to set the ready time at 18:30 (Fig. 41).

4 Press the Cook/OK button to start the timer.
- The message 'Saved' appears on the display.
- The Cook/OK light goes on and the text 'Timer set' and the preset ready time for the selected menu appear on the display.

- When the cooking process starts, the cooking animation and the remaining cooking time appear on the display.

Note: If the preset time is shorter than the required total cooking time of the selected menu, the rice cooker starts the cooking process immediately, using the default cooking time. The cooking time is not shortened if the preset time is shorter than the required total cooking time. You can adjust the cooking time before you set the timer if the cooking time of the selected menu is adjustable.

Setting the ready time with the menu buttons

1 Press the button of the menu you want to use and, if necessary, select the desired submenu with the control ring. Then press the Preset/Clock button.

Note: You can also press the preset button in the submenu screen, the first step-by-step screen or the cooking time screen.

2 To set the ready time, move your finger up or down on the left or right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly.

Note: You can for example use the Preset/Clock button to set the ready time at 18:30.

3 Press the Cook/OK button to start the timer.
- The Cook/OK light goes on and the text 'Timer set' and the preset ready time for the selected menu appear on the display.
- When the cooking process starts, the cooking animation and the remaining cooking time appear on the display.

Cleaning

Unplug the rice cooker before you clean it.

Wait until the rice cooker has cooled down sufficiently before you clean it.

To protect the non-stick coating of the inner pot, do not:
- use the inner pot for washing dishes;
- put vinegar into the pot;

1 Take the steam basket with tray, yoghurt pot or double-boil pot and the inner pot out of the body of the appliance.

2 Detach the inner lid from the outer lid by pressing the lid release tabs and pulling the inner lid outward and downwards (Fig. 42).
To reattach the inner lid, slot the top end of the inner lid into the outer lid and push the release tabs firmly home ('click').

3 Detach the steam vent cap from the outer lid by pulling it upwards (Fig. 43).
- To remove the bottom cover of the steam vent cap, press the locking tab to the open position and detach the cover from the hinge. (Fig. 44)
- To reattach the bottom cover of the steam vent cap, insert the projections of the bottom cover into the slots of the cap, push the bottom cover against the cap (1) and push the locking tab to the closed position (2) ('click'). (Fig. 45)
- To put the steam vent cap back into the vent hole of the outer lid, insert it into the hole and push it down firmly.

4 Clean the inner lid, inner pot, steam basket with tray, yoghurt pot, double-boil pot, rice scoop and steam vent cap with a sponge or a cloth in hot water with some washing-up liquid.

Do not use abrasive cleaning agents, scourers or metal utensils to clean the inner pot as these damage the non-stick coating.

5 Use only a damp cloth to wipe the inside and outside of the body of the rice cooker.

Never immerse the body of the rice cooker in water, nor rinse it under the tap.

Storage

1 You can store all accessories inside the appliance in the following way: (Fig. 46)
- Put the steam tray in the inner pot.
- Put the yoghurt pots in the double boil pot.
- Put the inner lid and outer lid on the double boil pot
- Put the double boil pot on the tray in the inner pot
- Put the stream tray in the inner pot

2 Store the appliance in a safe, dry place.

Environment

- Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment (Fig. 47).

Guarantee and service

If you need service or information or if you have a problem, please visit the Philips website at **www.philips.com** or contact the Philips Consumer Care Centre in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, go to your local Philips dealer.

Troubleshooting

If your rice cooker does not function properly or if the cooking quality is insufficient, consult the table below. If you are unable to solve the problem, please contact the Philips Customer Care Centre in your country.

Problem	Possible cause	Solution
The light in the Cook/OK button does not go on.	There is a connection problem.	Check if the mains cord is connected to the rice cooker properly and if the plug is inserted firmly into the wall socket.
	The light is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
The Keep warm/ Reheat light does not go on when the cooking process is finished.	The light is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
	You have been reheating food, baking a cake, cooking oatmeal, making yoghurt, cooking rice with soup, cooking pasta, making sweet tofu, double boiling food or steaming food.	The automatic keep-warm mode only applies to the rice, congee, soup, stew and dessert menus.

Problem	Possible cause	Solution
The display does not function.	’The appliance is not plugged in.	If the appliance is not plugged in, the power failure backup function does not work and the display will not function.
	The battery that supplies power to the display is empty.	Take the appliance to your Philips dealer or a service centre authorised by Philips to have the battery replaced.
The rice is not cooked.	Not enough water has been added.	Add water according to the scale on the inside of the inner pot (see chapter ‘Using the appliance’).
	The cooking process has not started.	You did not press the Cook/OK button.
	The inner pot is not properly in contact with the heating element.	Make sure that there is no foreign residue on the heating element.
	The heating element is damaged.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
	The inner pot is deformed.	Take the inner pot to your Philips dealer or a service centre authorised by Philips.
The cake is not properly baked.	The quantity of ingredients was too large.	Check the quantities mentioned in the cake recipe table in the section ‘Baking cake’.
The rice is too hard or too soft.	Not enough or too much water was added.	Add water according to the scale on the inside of the inner pot (see chapter ‘Using the appliance’).
	You selected the incorrect menu.	Select the required menu (see chapter ‘Using the appliance’).
The Preset/Clock light does not go on when I set the timer.	The light is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
The rice is scorched.	You have not rinsed the rice properly.	Rinse the rice until the water runs clear.
The rice cooker does not switch to keep-warm mode automatically.	You have been reheating food, baking a cake, cooking rice with soup, cooking pasta, making sweet tofu, double boiling food or steaming food.	The automatic keep-warm mode only works in the rice, congee, soup, stew and dessert menus.
	The temperature control is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
The yoghurt is not firm enough or does not form at all.	You have warmed the milk to over 40°C, which has destroyed the bacteria in the yoghurt culture.	Do not warm the milk too long in order to keep the bacteria alive in the yoghurt culture. For smoother and firmer yoghurt, you can add 60g milk powder to the milk and then warm it.

Problem	Possible cause	Solution
The sweet tofu is not firm enough.	The soy milk you used to make the tofu was not concentrated enough.	If you want to make tofu with home-made soy milk, make sure the soy milk is concentrated enough. Use a soaked bean-water ratio of 1:4 for the soy milk.
	You have mixed dissolved gypsum powder and soy milk in the double boil pot too strongly. As a result, the tofu cannot coagulate properly.	Mix dissolved gypsum powder and soy milk in the double boil pot briefly. If you do, the tofu coagulates well and you get a firm result.
The sweet tofu tastes bitter and has a rough texture.	You have added too much tofu coagulating agent.	Make sure the amount of tofu coagulating agent you use is suitable for the amount of tofu you are making (see the Sweet tofu recipe in chapter 'Recipes'), i.e. 500ml soy milk for 1tsp coagulating agent.
The double boil egg/ milk custard is not firm enough.	You have whisked too much air into the egg or milk mixture, e.g. because you used an electric mixer.	We advise you to whisk the egg or milk mixture manually to obtain firmer custard.

Recipes

Chicken and chinese sausage claypot rice

Ingredients:
- 3 cups rice
- 300g chicken pieces
- 200g chinese sausage
- 1 slice of ginger (approx 2.5cm thick)
- 1 tbsp oil
- salt and sugar

1 Marinate the chicken pieces in some salt and sugar.

2 Put the washed rice in the inner pot and fill it with water up to the 3-cup level. Press the Rice button to select the Claypot menu and press the Cook/OK button to cook.

3 When the rice cooker beeps to indicate that the rice is ready, put the ingredients in the inner pot and spread them evenly over the rice.

4 When the claypot cooking process is finished, sprinkle some chopped spring onions on top and serve the claypot hot.

Pasta

Serves 3-4 persons
Ingredients:
- 250g pasta (penne or macaroni)
- 500ml pasta sauce
- 700ml water

1 Put the pasta and pasta sauce in the inner pot and add water up to the water level for pasta. Press the Pasta button and set the cooking time to 20 minutes for macaroni or 30 minutes for penne. Then press the Cook/OK button to cook.

2 When the pasta cooking process is finished, sprinkle some pepper or cheese on top and serve the pasta hot.

Tom Yum soup

Ingredients:
- 16 large shrimps
- 1200ml chicken stock
- 1 tomato, quartered
- 400g sliced oyster mushrooms
- 6 kaffir lime leaves
- 2 tbsp coarsely chopped galangal
- 4 sprigs of lemongrass crushed and cut into smaller sections
- thai chilli paste (optional)
- 8 fresh bird's eye chillies
- 4 tbsps fresh lime juice
- fish sauce (to taste)
- coriander leaves (optional)
- water

1 Shell and de-vein the shrimps, leaving the tail intact.

2 Put the stock, tomato, mushroom, kaffir lime leaves, galangal and lemongrass in the inner pot. Add water up to the level for Tom Yum soup. Press the Soup button to select the Tom Yum soup menu and press the Cook/OK button to cook.

3 When the rice cooker beeps, put the shrimps in the inner pot and cook.

4 When the Tom Yum soup cooking process is finished, add the chilli paste, fresh chillies, lime juice and fish sauce and then stir well.

Oatmeal

Ingredients:
- 1 cup oatmeal (for 1-2 persons) or 3 cups oatmeal (for 5-6 persons)
- water

1 Put the oatmeal into the inner pot. Add water up to the level indication for oatmeal according to the amount of oatmeal you have added.

2 Press the Yoghurt/Oatmeal button to select the Oatmeal submenu. Set the cooking time to 10 minutes for 1 cup and to 20 minutes for 3 cups. Then press the Cook/OK button to cook.

3 When the oatmeal cooking process is finished, add some fruits or honey on top and serve.

Yoghurt

Serves 4 persons
Ingredients:
- 500ml milk
- 100ml plain live yoghurt

1 Place the yoghurt in room temperature a few minutes before cooking to warm up the yoghurt culture. Warm the milk to around 40°C. Mix the yoghurt with the warm milk rapidly in a separate big pot and pour the mixture into the individual yoghurt pots. Cover the pots with the lids.

Note: It takes only a few seconds to warm the milk to 40°C. If the milk reaches a too high temperature, it will destroy the bacteria in the yoghurt.

2 Put the steam tray in the inner pot. Add water up to the level indication for yoghurt. Then put the cups on the steam tray.

3 Press the Yoghurt/Oatmeal button to select the Yoghurt submenu. Set the cooking time to 3 hours. Then press the Cook/OK button to cook.

Note: If you want a more sour taste, you can set to a longer cooking time.

4 When the yoghurt cooking process is finished, add some fruits or honey to the yoghurt and serve. Or you can let the yoghurt cool down and put it into the fridge overnight and then serve cold.

Tip

For smoother and firmer yoghurt, you can add 60g milk powder to the milk and then warm it. Then follow the above steps.

Sweet tofu

Serves 2-3 persons

Ingredients tofu (double boil pot half full):

- 500ml soy milk (you can buy sweet soy milk, medium-sweet soy milk or non-sweet soy milk from the supermarket or you can blend your own soy milk). Keep 30ml apart to dissolve the coagulating agent (e.g. gypsum or nigari) in.
- 1 tsp tofu coagulating agent (e.g. gypsum or nigari)

Ingredients syrup:

- 1 cup brown sugar
- 2 cups water
- ginger

1 Pour 470ml soy milk into the double boil pot. Put the steam tray on the inner pot and then add water up to the double boil level. Then put the double boil pot on the steam tray.

2 Press the Dessert button to select the Sweet tofu menu. Then press Cook/OK button to cook.

3 Dissolve the tofu coagulating agent in 30ml soy bean milk.

4 When the rice cooker beeps, add the dissolved coagulating agent to the double boil pot. Stir the milk slowly. Then close the lid and continue to cook.

Be careful when you open the lid to add the coagulating agent. The lid and the steam that comes out of the double boil pot are hot.

5 Boil the brown sugar, water and ginger for later use.

6 When the sweet tofu cooking process is finished, put the syrup on top of the sweet tofu and serve hot. You can also put the tofu in the refrigerator overnight and serve it cold.

Tips

- If you want to make tofu with home-made soy milk, make sure the soy milk is concentrated enough. Use a soaked bean-water ratio of 1:4 for the soy milk.
- Too much tofu coagulating agent causes the tofu to become very rough.
- Mix the tofu coagulating agent and the soy milk slowly inside the double boil pot. Otherwise the tofu does not coagulate well.

Cake

Ingredients:

- 250g ready-made cake mix
- 65g butter
- 100ml water or milk

- 1 large egg

1 Mix the cake mix, water or milk, butter and egg in a large bowl. Whisk with an electric mixer at low speed for 1 minute and then at medium speed for another 3 minutes.

2 Coat the inner pot with some butter and then pour the cake mixture into it.

3 Press the Dessert button and select the Cake menu.

4 The rice cooker beeps to indicate that the cooking process is finished. Let the cake cool down. Then turn the inner pot upside down to let the cake slip out of the inner pot onto a plate.

Tip

The cake becomes more spongy if you use a large egg.

Double boil egg custard

Serves 1-2 persons

Ingredients:

- 3 eggs
- 50g rock sugar
- 1.25 cups of water
- several drops of white vinegar

1 Dissolve rock sugar in water. Cool down to room temperature.

2 Whisk the eggs. Gradually mix the sugar water into the egg mixture. Tip: manually whisking the eggs gives a better result than using an electric mixer. An electric mixer brings too much air in the whisked eggs that prevents the custard from becoming firm.

3 Pour the egg mixture into the double boil pot. Put the steam tray on the inner pot and then add water up to the double boil level. Then put the double boil pot on the steam tray.

4 Press the Stew/Double boil button to select the Double boil egg/milk menu. Set the cooking time to 30 minutes. Press Cook/OK to start cooking.

5 The rice cooker beeps to indicate that the cooking process is finished. You can serve the egg custard hot or you can put it in the fridge overnight and serve as cold.

Double boil milk custard

Serves 1-2 persons

Ingredients:

- 3 egg whites
- 1 cup milk
- 3 tbsps sugar
- 0.25 cups water
- several drops of white vinegar

1 Whisk the egg white. Mix in water, milk, sugar and white vinegar. Mix well. Tip: manually whisking the eggs gives a better result than using an electric mixer. An electric mixer brings too much air in the whisked eggs that prevents the custard from becoming firm.

2 Pour the egg mixture into the double boil pot. Put the steam tray on the inner pot and then add water up to the double boil level. Then put the double boil pot on the steam tray.

3 Press the Stew/Double boil button to select the Double boil egg/milk menu. Set the cooking time to 30 minutes. Press Cook/OK to start cooking.

4 The rice cooker beeps to indicate that the cooking process is finished. You can serve the milk custard hot or you can put it in the fridge overnight and serve as cold.

Rice quantities and cooking times for rice menus (simplified Chinese only)

Menu	HD4775 Approximate cooking time	HD4775 Volume/L	HD4775 Quantity of rice (cups)	HD4777 Approximate cooking time	HD4777 Volume/L	HD4777 Quantity of rice (cups)
Plain rice	40-50 min.	4.0	2-8	40-50 min.	5.0	2-10
Quick plain rice*	30-40 min.	4.0	2-4	30-40 min.	5.0	2-6
Small portion plain rice**	40-50 min.	4.0	2-3	40-50 min.	5.0	2-3
Sushi rice	40-50 min.	4.0	2-8	40-50 min.	5.0	2-10
Brown rice	40-50 min.	4.0	2-4	40-50 min.	5.0	2-6
Glutinous rice	50-90 min.	4.0	2-8	50-90 min.	5.0	2-10
Mixed rice	40-50 min.	4.0	2-4	40-50 min.	5.0	2-6
Claypot	45-60 min.	4.0	2-4	45-60 min.	5.0	2-5
Rice with soup	35-70 min.	4.0	2-8	35-70 min.	5.0	2-10

产品简介

感谢您的惠顾，欢迎光临飞利浦！为了您能充分享受飞利浦提供的支持服务，请登陆 www.philips.com/welcome 网站注册您的产品。

一般说明 (图 1)

A 量杯
B 汤勺
C 饭勺
D 水位指示
E 带手柄的内锅
F 可分离式内盖
G 密封圈
H 加热元件
I 温度传感器
J 触摸控制面板
K 带 +/- 控制环的显示屏
L 煲身
M 电源插头
N 可分离式电源线
O 产品插头接口
P 锅盖打开键
Q 饭勺支架的安装托架
R 饭勺支架
S 外盖
T 可分离式蒸汽孔帽
U 电饭煲把手
V 蒸篮
W 可分离式蒸架
X 炖盅
Y 炖盅内盖
Z 炖盅外盖
[酸奶杯

注意事项

使用产品之前，请仔细阅读本使用说明书，并妥善保管以备日后参考。

危险

- 切勿将电饭煲的煲身浸入水中，也不能在水龙头下冲洗。

警告

- 在将产品连接电源之前，请先检查产品所标电压与当地的供电电压是否相符。
- 产品必须插入有接地的插座，且务必确保其已稳固插入。
- 如果插头、电源线、内锅或煲身已经损坏，请勿再使用本产品。
- 如果电源软线损坏，为避免危险，必须由制造厂或其维修部或类似的专职人员来更换。
- 本产品不打算由肢体不健全、感觉或精神上有障碍或缺乏相关经验和知识的人（包括儿童）使用，除非有负责他们安全的人对他们使用本产品进行监督或指导。
- 应照看好儿童，确保他们不玩耍该产品。
- 不要让儿童接触到电源线。切勿将电源线悬挂在放置本产品的桌子或工作台的边上。
- 将插头接入插座之前，应确保加热元件、温度传感器和内锅外侧是洁净、干燥的。
- 如果密封圈损坏，请勿再使用产品。
- 请勿用浸湿的手插接产品插头或按控制面板上的任何按钮。

- 切勿将本产品连接至外部定时器，以免发生危险。

注意

- 切勿使用其它制造商生产的或未经飞利浦特别推荐的附件或部件。如果您使用了此类附件或部件，则本产品的保修将会失效。
- 仅使用附送的饭勺。不要使用尖锐的器具。
- 切勿将电饭煲暴露在高温之下，也不要将电饭煲放在正在工作或仍然发热的炉具或炊具上。
- 将插头接入插座和打开电饭煲之前，一定要先放入内锅。
- 如果很长时间不用，请务必拔下电饭煲的电源插头。
- 一定要先让电饭煲冷却，才能进行清洁或移动。
- 不要将内锅直接放在火上煮饭。
- 本产品仅限于家用。如果本产品使用不当、用于专业或半专业用途或未按本用户手册中的说明进行操作，则本产品的保修将会失效，并且对于因此而造成的损失，飞利浦拒绝承担任何责任。
- 将电饭煲放在稳固、平整且水平的表面上。
- 产品工作时，可接触到的表面会发热。只能触摸控制面板。
- 小心煮饭期间从蒸汽孔排出的热蒸汽或在打开盖子时从电饭煲中冒出的热蒸汽。
- 煮饭期间，切勿提起及移动电饭煲。
- 在烹饪过程完成后，处理内锅、蒸篮和炖盅时应多加注意，它们可能很烫，并且较重。
- 切勿将产品直接曝晒于阳光下。
- 切勿将金属物体或异物插入蒸汽孔。
- 请勿将带磁性的物体放在锅盖上。请勿在带磁性的物体附近使用本产品。
- 如果内锅已变形，请勿使用。
- 请不要超出内锅中标明的最高水位标示，以防溢水。
- 切勿在烹饪、保温或重新加热米饭时将饭勺放入锅中。
- 每次使用后应清洁产品。
- 请勿在洗碗机中清洗本产品。

电磁场 (EMF)

这款飞利浦产品符合关于电磁场 (EMF) 的相关标准。据目前的科学证明，如果正确使用并按照本用户手册中的说明进行操作，本产品是安全的。

电源故障备份功能

如果在 2 小时内恢复供电，则本产品的备份功能可以记忆电源发生故障之前的状态。如果在煮饭过程中发生电源故障，则恢复供电时，煮饭时间倒计时将从中断处继续。
如果电源故障的持续时间长于 2 个小时，并且故障在煮饭过程中发生，则恢复供电时电饭煲将自动重置为待机模式。打开电饭煲，倒出其中的米饭，然后重新开始煮饭过程。
如果在发生电源故障时您已设置定时器，而预设煮饭过程尚未开始，则此过程将在电源恢复时开始，前提是在 12 小时之内恢复供电。

使用准备

初次使用之前

1 取出内锅和加热元件之间的隔板。

2 首次使用产品前，请彻底清洁电饭煲的组件（请参阅“清洁”章节）。

3 在您开始使用本产品之前，请保持所有部件完全干燥。

4 将附带的饭勺支架固定在电饭煲机身上。 (图 2)

控制面板和显示屏

控制面板上有 12 个用于操作产品的按钮。显示屏将显示所选流程的信息。

显示屏具有不同的颜色来显示电饭煲的状态。显示屏为白色时，表示本产品处于待机模式或正在设定状态。显示屏为红色时，表示本产品处于烹饪或加热状态。显示屏为绿色时，表示本产品处于保温模式。

注意：当本产品处于烹饪或加热状态时，红色显示屏指示灯将在 10 分钟后熄灭。处于保温模式时，绿色显示屏指示灯将在 10 分钟后熄灭。

- 控制面板和显示屏 (图 3)

按钮

按钮闪烁，表示可以按此按钮以转至下一步骤。您可使用停止/取消 (Stop/Cancel) 按钮停止烹饪过程或预设时间。如在设定烹饪过程中想返回上一个屏幕，您也可以将此按钮用作取消 (undo) 按钮。

菜单

某些菜单设有子菜单。当按下这些菜单的关联按钮时，显示屏上将出现子菜单。如果菜单中未设有子菜单，显示屏上将显示烹饪过程的第一步。
在某些菜单中，显示屏会显示文本和动画，用以指导您逐步完成烹饪过程的设定。

控制环

您可在控制环的左、右两侧上下移动手指以调整设置（如时钟、定时器和烹饪时间）或选择所需的菜单。按住 4 个控制点之一可快速向前或向后调整设置。

设置时钟时间

注意：不能在烹饪过程中或当电饭煲处于保温模式下时调整时钟时间。

1 将插头接入电源插座，打开产品电源。
- 显示屏将显示问候信息（“早上好”、“下午好”或“晚上好”）。

2 按两次预约/时钟 (Preset/Clock) 按钮。 (图 4)

3 在控制环的左、右两侧上下移动手指以选择“Clock setting”（时间设置）选项。 (图 5)

4 按烹调/OK (Cook/OK) 按钮。 (图 6)
- 显示屏上的时间将开始闪烁。其左、右两侧出现箭头，表明您可以使用控制环设置时间。 (图 7)

5 在控制环的左、右两侧上下移动手指以设置时钟（24 小时时间符号）。按住 4 个控制点之一可快速向前或向后调整时间。 (图 8)

6 按烹调/OK (Cook/OK) 按钮确认时间。 (图 6)

注意：如果想取消更改，按停止/取消 (Stop/Cancel) 按钮。
- 显示屏将显示“已储存”(Saved) 信息。时间停止闪烁，显示屏显示已设置的时钟时间。 (图 9)

注意：如果在 30 秒钟内未按烹调/OK (Cook/OK) 按钮，则将自动确认时钟时间。

注意：当本产品插入电源插座时，显示屏将只显示时钟时间。

设置显示语言

可选择三种语言之一：繁体中文、简体中文或英文。

1 按两次预约/时钟 (Preset/Clock) 按钮。 (图 4)

2 在控制环的左、右两侧上下移动手指以选择“Language setting”（语言设置）选项。 (图 10)

3 按烹调/OK (Cook/OK) 按钮。 (图 6)

4 在控制环的左、右两侧上下移动手指以选择所需的语言（繁体中文、简体中文或英文）。 (图 11)

5 按烹调/OK (Cook/OK) 按钮确认语言。 (图 6)

注意： 如果想取消更改，按停止/取消 (Stop/Cancel) 按钮。

- 显示屏将显示“已储存”(Saved) 信息。 (图 9)

使用本产品

电饭煲菜单列表

菜单	子菜单
米饭	白米
	快煮
	小米量
	寿司米
	糙米
	糯米
	杂锦米
	煲仔饭
	泡饭
粥	稠粥
	稀粥
	绿豆粥
	小米粥
	鸡粥
意大利粉	意大利粉
汤	菜汤
	冬荫功
	老火汤
燕麦/酸奶	燕麦
	酸奶
甜品	绿豆汤
	豆腐花
	木瓜雪耳糖水
	莲子桂圆汤
	蛋糕
焖/炖	焖
	炖蛋/炖奶

菜单	子菜单
	炖汤
蒸	蒸

烹饪分步指南

下表显示在不同的子菜单下要执行的烹饪步骤。
以下列表中的数字与表格中的数字相对应，用于解释在烹饪过程中的特定时间点应采取什么措施。

1 按烹调/OK (Cook/OK) 按钮开始烹饪过程。如果未按此按钮，则在 10 秒钟后将自动开始烹饪过程。
2 按烹调/OK (Cook/OK) 按钮继续烹饪过程。如果未按此按钮，则在 30 秒钟后将自动开始烹饪过程。
3 按烹调/OK (Cook/OK) 按钮，仅仅是开始烹饪过程。
4 按烹调/OK (Cook/OK) 按钮。如果未按此按钮，则本产品将在 10 秒钟后自动进入烹饪过程。
5 按烹调/OK (Cook/OK) 按钮。如果未按此按钮，则本产品将在 30 秒钟后自动进入烹饪过程。

菜单	子菜单	烹饪前的步骤	第二步的烹饪时间	烹饪期间的步骤	烹饪后的步骤
米饭	煲仔饭	先煮饭 (1)	视要煮的米饭量而定	加入肉及材料 (2)	加入调味 (4)
	泡饭	先煮饭 (1)	视要煮的米饭量而定	加入热汤底及配料 (2)	
粥	鸡粥	先煮粥 (4)	约需 15-20 分钟。	加入鸡肉 (2)	
意大利粉	意大利粉	加入意大利粉、意式酱料及水 (5)			
汤	菜汤	加水，先烹调汤底 (4)	约需 10-15 分钟。	加入蔬菜 (2)	
	冬荫功	先烹调汤底：加入蕃茄、香菇、柠檬叶、南姜及香茅 (1)	约需 5 分钟。	加入虾/肉 (2)	加入辣酱及调味 (4)
	老火汤	加水及配料 (4)			
燕麦/酸奶	燕麦	加水及麦片 (4)			
	酸奶	将温奶 (40° C) 及酸奶混和于容器，放进已盛水的内锅，待发酵 (5)			
甜品	绿豆汤	加入水及材料 (4)			
	豆腐花	加入豆浆于容器，放进已盛水的内锅 (2)	约需 20 分钟。	加入少量已混和石膏粉的豆浆 (2)	

菜单	子菜单	烹饪前的步骤	第二步的烹饪时间	烹饪期间的步骤	烹饪后的步骤
	木瓜雪耳糖水	加入水及材料 (4)			
	莲子桂圆汤	加入水及材料 (4)			
	蛋糕	把已混和的蛋糕浆放进内锅 (1)			
焖/炖	焖	加水、肉类及配料 (4)			
	炖蛋/炖奶	将盛载材料的炖盅放进已盛水的内锅 (5)			
	炖汤	将盛载材料的炖盅放进已盛水的内锅 (5)			
蒸	蒸	将食物置于蒸篮，放进已盛水的内锅 (5)			

煮饭

本产品的米饭菜单包括 9 个子菜单，以便您烹饪不同类型的米饭或口感。

1 使用附带的量杯量米。 (图 12)
每杯生米大约相当于煮熟后的 2 碗米饭。不要超过内锅里指定的量。1 杯米大约为 180 毫升。
- HD4777：米饭的最大容量为 1.8 升
- HD4775：米饭的最大容量为 1.5 升

煮米饭的用米量和烹煮时间
下表显示了大概煮饭时间。实际煮饭时间视电压、室温、湿度和用水量而定。

菜单	HD4775 大概煮饭时间	HD4775 用米量（杯）	HD4777 大概煮饭时间	HD4777 用米量（杯）
白米	40-50 分钟。	2-8	40-50 分钟。	2-10
快煮*	30-40 分钟。	2-4	30-40 分钟。	2-6
小米量**	40-50 分钟。	2-3	40-50 分钟。	2-3
寿司米	40-50 分钟。	2-8	40-50 分钟。	2-10
糙米	40-50 分钟。	2-4	40-50 分钟。	2-6
糯米	50-90 分钟。	2-8	50-90 分钟。	2-10
杂锦米	40-50 分钟。	2-4	40-50 分钟。	2-6
煲仔饭	45-60 分钟。	2-4	45-60 分钟。	2-5
泡饭	35-70 分钟。	2-8	35-70 分钟。	2-10

注意： 杂锦米中所用的黄豆、豌豆或谷物应预先浸泡，然后再蒸煮。
*为获得最佳效果，建议每次用米量不要超过 4 杯 (HD4775) 或 6 杯 (HD4777)。
**为获得最佳效果，建议每次用米量不要超过 3 杯。

2 将米彻底淘洗干净。

3 将淘好的米倒入内锅。

4 根据所倒入白米的杯数和类型，依照刻在内锅上的相应水位标记加入适量的水，然后将米抚平。
例如，如果要烹饪 4 杯东北大米，请将水加至对应东北大米的 4 杯水位标记处。
- HD4777 (图 13)
- HD4775 (图 14)

注意： 内锅的水位标记只是一个参考，您可以根据米的品种及您的个人喜好调整水位。

5 按锅盖释放钮，打开锅盖。

6 将内锅放入电饭煲。 (图 15)
确保内锅的放置正确，其手柄与电饭煲主体的凹槽对齐。

注意： 确保加热元件和内锅的外表面清洁、干燥。

7 将插头接入电源插座，打开产品电源。

8 盖上电饭煲的盖子。

切勿强行合上盖子。如果盖子不能完全合上，请检查内锅的放置是否正确。

9 按米饭 (Rice) 按钮。然后在控制环的左、右两侧上下移动手指以选择米饭类型。 (图 16)

10 按烹调/OK (Cook/OK) 按钮开始烹饪过程。
- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。 (图 17)
- 在烹饪过程的最后 10 分钟，显示屏以分钟为单位进行倒计时（10、9、8 等）。
- 烹饪过程结束时，本产品会发出哔声，营养保温/加热 (Keep warm/Reheat) 指示灯将亮起，指示本产品已切换至保温模式。
- 显示屏以小时为单位累计保温时间（最多 12 小时）。

11 按停止/取消 (Stop/Cancel) 按钮可取消保温模式。 (图 18)
如果要再次启动保温模式，只需再次按营养保温/加热 (Keep warm/Reheat) 按钮。

12 按锅盖释放钮，打开锅盖。 (图 19)

13 翻松米饭。
搅动米饭可将多余蒸汽释放出来，使米饭更松软。

14 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

煲仔饭或泡饭

1 遵循“煮饭”部分的步骤 1 至 9。

2 按烹调/OK (Cook/OK) 按钮确认设置。 (图 6)
- 显示屏上将出现烹饪过程的第一步说明。

3 再次按烹调/OK (Cook/OK) 按钮开始烹饪过程。
如未再次按烹调/OK (Cook/OK) 按钮，则在 10 秒钟后将自动开始烹饪过程。
- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。

4 当电饭煲发出哔声，并且烹调/OK (Cook/OK) 按钮开始闪烁时，指示应添加其它原料。

5 显示屏上将显示“加入材料 (Add the ingredients)”。然后按烹调/OK (Cook/OK) 按钮继续烹饪过程。
如未再次按烹调/OK (Cook/OK) 按钮，则在 30 秒钟后将自动继续烹饪过程。
- 在烹饪过程的最后 10 分钟，显示屏以分钟为单位进行倒计时（10、9、8 等）。

- 对于煲仔饭，当本产品发出哔声，并且烹调/OK (Cook/OK) 按钮开始闪烁时，必须执行显示屏上显示的最后步骤。按煮烹调/OK (Cook/OK) 按钮继续烹饪过程。如果未按此按钮，则在 10 秒钟后将自动继续烹饪过程。
- 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。在“煲仔饭”菜单中，营养保温/加热 (Keep warm/Reheat) 指示灯将亮起，指示本产品已切换至保温模式。
- 在“煲仔饭”菜单中，显示屏以小时累计保温时间（最多 12 小时）。

6 按一次停止/取消 (Stop/Cancel) 按钮可取消烹饪过程、预设设置或保温模式。

7 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

粥

本产品的煮粥菜单包括 5 个子菜单，以便您烹饪不同类型的粥或口感。

菜单	HD4775 大概煮饭时间	HD4775 用米量（杯）	HD4777 大概煮饭时间	HD4777 用米量（杯）
稠粥	0.5-4 小时	0.5-2	0.5-4 小时	0.5-2.5
稀粥	0.5-4 小时	0.5-1	0.5-4 小时	0.5-1.5
绿豆粥	0.5-4 小时	0.5-2	0.5-4 小时	0.5-2.5
小米粥	0.5-4 小时	0.5-2	0.5-4 小时	0.5-2.5
鸡粥	0.5-4 小时	0.5-2	0.5-4 小时	0.5-2.5

1 将原料放入内锅。

2 加水。

不要超过内锅中针对煮粥的最大水位标示。

- HD4777 (图 20)
- HD4775 (图 21)

3 遵循本章中“煮饭”部分的步骤 5 至 8。

4 按煮粥 (Congee) 按钮。在控制环的左、右两侧上下移动手指以选择要煮的粥的类型。 (图 22)

5 按烹调/OK (Cook/OK) 按钮。
- 默认的 1 小时烹饪时间将出现在显示屏上。

6 要调整烹饪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。
您可以设置从 30 分钟至 4 小时的任意时间。

提示： 若要在 HD4775 或 HD4777 中烹饪 0.5 杯米，请设置 30 分钟。要在 HD4777 中烹饪 2.5 杯米或在 HD4775 中烹饪 2 杯米，请设置 2 小时。

7 按烹调/OK (Cook/OK) 按钮开始蒸制。 (图 6)
- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
- 显示屏将以分钟为单位对烹饪时间进行倒计时。
- 当烹饪过程结束时，本产品会发出哔声，营养保温/加热 (Keep warm/Reheat) 指示灯将亮起，指示本产品已切换至保温模式。
- 显示屏以小时为单位累计保温时间（最多 12 小时）。

8 按停止/取消 (Stop/Cancel) 按钮可停止保温模式。

9 按锅盖释放钮，打开锅盖。

10 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

鸡粥

1 将原料放入内锅。

注意： 可在第二步中将鸡肉放入内锅将鸡肉煮软。

2 加水。

不要超过内锅中针对煮粥的最大水位标示。

3 遵循本章中“煮饭”部分的步骤 5 至 8。

4 按煮粥 (Congee) 按钮。在控制环的左、右侧上下移动手指以选择“鸡粥”。

5 按烹调/OK (Cook/OK) 按钮。
- 显示屏上将出现烹饪过程的第一步说明。

6 按烹调/OK (Cook/OK) 按钮。如果未按此按钮，则本产品将在 10 秒钟后自动转至烹饪时间。
- 默认的 1 小时烹饪时间将出现在显示屏上。

7 要调整烹饪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。

您可以设置从 30 分钟至 4 小时的任意时间。

8 按烹调/OK (Cook/OK) 按钮开始蒸制。
- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
- 显示屏将以分钟为单位对烹饪时间进行倒计时。
- 当烹饪过程结束时，本产品会发出哔声，营养保温/加热 (Keep warm/Reheat) 指示灯将亮起，指示本产品已切换至保温模式。
- 显示屏以小时为单位累计保温时间（最多 12 小时）。

9 当本产品发出哔声，并且烹调/OK (Cook/OK) 按钮开始闪烁时，必须执行显示屏上显示的下一步骤。按烹调/OK (Cook/OK) 按钮继续烹饪过程。如未按此按钮，则在 30 秒钟后将自动继续烹饪过程。

10 按停止/取消 (Stop/Cancel) 按钮可停止保温模式。

11 按锅盖释放钮，打开锅盖。

12 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

使用其它美食菜单进行烹饪

下表显示的是其它美食菜单下的默认烹饪时间和可调整的烹饪时间。

其它美食菜单的烹饪时间

菜单	默认烹饪时间	默认烹饪时间的最佳烹煮量	可调节的烹饪时间	最大烹煮量的建议烹煮时间
意大利粉	30 分钟。	250 克意大利粉	20-30 分钟	30 分钟。
菜汤	30 分钟。	汤量可至对应白米的水位标示 4	30 分钟 - 1 小时 30 分钟	1 小时 30 分钟

菜单	默认烹饪时间	默认烹饪时间的最佳烹煮量	可调节的烹饪时间	最大烹煮量的建议烹煮时间
冬荫功	30 分钟	汤量可至对应冬荫功的标示处	-	-
老火汤	3 小时	汤量可至对应白米的水位标示 8	2-4 小时	4 小时
燕麦	约需 20 分钟。	3 杯麦片	10-30 分钟。	约需 20 分钟。
酸奶	4 小时	4 杯酸奶	3-6 小时	4 小时
绿豆汤	1 小时	2 升水	30 分钟 - 4 小时	2 小时
豆腐花	-	500 毫升豆浆	-	-
木瓜雪耳糖水	1 小时	1 升水	30 分钟 - 4 小时	2 小时
莲子桂圆汤	1 小时	2 升水	30 分钟 - 4 小时	2 小时
蛋糕	40 分钟。	蛋糕面粉糊量可至蛋糕对应的标示处	-	-
焖	1 小时	300 克肉	45 分钟 - 4 小时	3 小时
炖蛋/炖奶	30 分钟。	烹煮 3 个鸡蛋	20 分钟 - 1 小时	40 分钟。
炖汤	3 小时	1 整套炖盅	1-4 小时	3 小时
蒸食品	30 分钟。	300 克排骨	10 分钟 - 1 小时	1 小时

意大利粉

1 将原料和水放入内锅。

不要超过内锅中针对意大利粉的最大水位标示。

- HD4777 (图 23)
- HD4775 (图 24)

2 遵循本章中“煮饭”部分的步骤 5 至 8。

3 按意大利粉 (Pasta) 按钮以选择“意大利粉”功能。 (图 25)

◗ 显示屏上将出现烹饪过程的第一步说明。

4 按烹调/OK (Cook/OK) 按钮。

◗ 显示屏上显示的默认烹饪时间是 30 分钟。

5 要调整烹饪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。

您可以设置从 20 至 30 分钟的任意时间。

6 按烹调/OK (Cook/OK) 按钮开始蒸制。

◗ 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。

◗ 显示屏将以分钟为单位对烹饪时间进行倒计时。

◗ 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。

7 按锅盖释放钮，打开锅盖。

8 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

汤

煲汤菜单包括 3 个子菜单：冬荫功、菜汤和老火汤。冬荫功子菜单和菜汤子菜单适合烹饪那些需要大火快煲的汤类，如包菜肉汤。冬荫功菜单和菜汤菜单之间的区别是，冬荫功菜单的煲汤时间不可调整。老火汤子菜单适合烹饪那些需要小火慢煲的汤类，以便煲出原料中的全部味道汤类，如中药鸡汤。

1 根据显示屏的显示将原料放入内锅。

注意： 为使原料煮得更松软，您可以在第二步中就将用于菜汤的蔬菜或用于冬荫功的大虾/肉类放入内锅。

2 加水。

不要超过内锅中针对煲汤的最大水位标示。

- HD4777 (图 23)
- HD4775 (图 24)

3 遵循本章中“煮饭”部分的步骤 5 至 8。

4 按煲汤 (Soup) 按钮选择“煲汤”功能。在控制环的左、右侧上下移动手指以选择要煲的汤的类型。 (图 26)

5 按烹调/OK (Cook/OK) 按钮。
◗ 显示屏上将出现烹饪过程的第一步说明。

6 按烹调/OK (Cook/OK) 按钮。如未按此按钮，则在 10 秒钟后本产品将自动转至菜汤和老火汤的烹饪时间。按烹调/OK (Cook/OK) 按钮开始煲制冬荫功。
◗ 显示屏上将显示默认的煲汤时间（菜汤为 30 分钟；老火汤则为 3 小时）。

7 要调整烹饪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。
若要烹饪菜汤，您可以设置从 30 分钟至 1 个半小时之间的任意时间；对于老火汤，您可以设置 2 至 4 小时之间的任意时间。

注意： 您不能更改冬荫功的烹饪时间。

8 按烹调/OK (Cook/OK) 按钮开始蒸制。
◗ 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
◗ 显示屏将以分钟为单位对烹饪时间进行倒计时。
◗ 对于菜汤和冬荫功，当本产品发出哔声，并且烹调/OK (Cook/OK) 按钮开始闪烁时，必须执行显示屏上显示的下一步骤。按烹调/OK (Cook/OK) 按钮继续烹饪过程。如未按此按钮，则在 30 秒钟后将自动继续烹饪过程。
◗ 在冬荫功煲制结束时，本产品将发出哔声，并且烹调/OK (Cook/OK) 按钮开始闪烁，指示必须执行显示屏上显示的最后步骤。按烹调/OK (Cook/OK) 按钮继续烹饪过程。如果未按此按钮，则在 10 秒钟后将自动继续烹饪过程。
◗ 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。
◗ 显示屏以小时为单位累计保温时间（最多 12 小时）。

9 按停止/取消 (Stop/Cancel) 按钮可停止保温模式。

10 按锅盖释放钮，打开锅盖。

11 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

酸奶/燕麦

酸奶

1 将温热牛奶与酸奶混合倒入酸奶杯。

2 将蒸架放入内锅。 (图 27)

3 向内锅注水。 (图 28)

不要超过内锅中针对酸奶的最大水位标示。

- HD4777 (图 23)
- HD4775 (图 24)

4 将酸奶杯置于蒸架上。 (图 29)

5 遵循本章中“煮饭”部分的步骤 5 至 8。

6 按酸奶/燕麦 (Yoghurt/Oatmeal) 按钮。在控制环的左、右两侧上下移动手指以选择“酸奶”功能。 (图 30)

7 按烹调/OK (Cook/OK) 按钮。
◗ 显示屏上将出现烹饪过程的第一步说明。

8 按烹调/OK (Cook/OK) 按钮。如果未按此按钮，则本产品将在 30 秒钟后自动转至烹饪时间。
◗ 显示屏上显示的默认烹饪时间是 4 小时。

9 要调整烹饪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。

您可以设置从 3 至 6 小时的任意时间。

10 按烹调/OK (Cook/OK) 按钮开始蒸制。
◗ 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
◗ 显示屏将以分钟为单位对烹饪时间进行倒计时。
◗ 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。

11 按锅盖释放钮，打开锅盖。

12 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

燕麦

1 将原料和水放入内锅。

不要超过内锅中针对燕麦的最大水位标示。

- HD4777 (图 13)
- HD4775 (图 14)

2 遵循本章中“煮饭”部分的步骤 5 至 8。

3 按酸奶/燕麦 (Yoghurt/Oatmeal) 按钮。在控制环的左、右两侧上下移动手指以选择“燕麦”功能。 (图 30)

4 按烹调/OK (Cook/OK) 按钮。
◗ 显示屏上将出现烹饪过程的第一步说明。

5 按烹调/OK (Cook/OK) 按钮。如果未按此按钮，则本产品将在 10 秒钟后自动进入烹饪过程。
◗ 显示屏上显示的默认烹饪时间是 20 分钟。

6 要调整烹饪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。
您可以设置从 10 至 30 分钟的任意时间。

7 按烹调/OK (Cook/OK) 按钮开始蒸制。
- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上出现烹饪动画。
- 显示屏将以分钟为单位对烹饪时间进行倒计时。
- 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。

8 按锅盖释放钮，打开锅盖。

9 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

甜品

甜汤

1 将原料放入内锅。

2 加水。

不要超过内锅中针对甜品的最大水位标示。

- HD4777 (图 23)
- HD4775 (图 24)

3 遵循本章中“煮饭”部分的步骤 5 至 8。

4 按甜品 (Dessert) 按钮。在控制环的左、右侧上下移动手指以选择要烹饪的甜汤的类型。 (图 31)

5 按烹调/OK (Cook/OK) 按钮。
- 显示屏上将出现烹饪过程的第一步说明。

6 按烹调/OK (Cook/OK) 按钮。如果未按此按钮，则本产品将在 10 秒钟后自动进入烹饪过程。
- 默认的 1 小时烹饪时间将出现在显示屏上。

7 要调整烹饪时间，请在控制环的左、右丙侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。
您可以设置从 30 分钟至 4 小时的任意时间。

8 按烹调/OK (Cook/OK) 按钮开始蒸制。
- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
- 显示屏将以分钟为单位对烹饪时间进行倒计时。
- 当烹饪过程结束时，本产品会发出哔声，营养保温/加热 (Keep warm/Reheat) 指示灯将亮起，指示本产品已切换至保温模式。
- 显示屏以小时为单位累计保温时间（最多 12 小时）。

9 按停止/取消 (Stop/Cancel) 按钮可停止保温模式。

10 按锅盖释放钮，打开锅盖。

11 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

豆腐花

1 将豆浆倒入炖盅中。

2 将蒸架放入内锅。 (图 27)

3 向内锅注水。 (图 28)

不要超过内锅中针对炖盅比例的最大水位标示。

- HD4777 (图 23)
- HD4775 (图 24)

4 将炖盅放在蒸架上。 (图 32)

5 遵循本章中“煮饭”部分的步骤 5 至 8。

6 按甜品 (Dessert) 按钮。在控制环的左、右侧上下移动手指以选择“豆腐花”功能。 (图 31)

7 按烹调/OK (Cook/OK) 按钮。
◗ 显示屏上将出现烹饪过程的第一步说明。

8 按烹调/OK (Cook/OK) 按钮开始烹饪过程。如果未按此按钮，则在 30 秒钟后将自动开始烹饪过程。

注意： 您不能更改豆腐花的烹饪时间。
◗ 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
◗ 当本产品发出哔声，并且烹调/OK (Cook/OK) 按钮开始闪烁时，必须添加石膏粉。

打开锅盖添加溶解石膏粉时要多加注意。锅盖和炖盅中冒出的蒸汽很烫。

9 添加溶解的石膏粉。然后按烹调/OK (Cook/OK) 按钮继续烹饪过程。如未按些按钮，则在 30 秒钟后将自动继续烹饪过程。
◗ 显示屏将以分钟为单位对最后 20 分钟烹饪时间进行倒计时。
◗ 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。

10 按锅盖释放钮，打开锅盖。

11 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

蛋糕

1 将原料混合在一起，制成蛋糕面粉糊。

2 给内锅涂上黄油。

3 将蛋糕面粉糊放入内锅。

4 遵循本章中“煮饭”部分的步骤 5 至 8。

5 按甜品 (Dessert) 按钮。在控制环的左、右两侧上下移动手指以选择“蛋糕”功能。 (图 31)

6 按烹调/OK (Cook/OK) 按钮。
◗ 显示屏上将出现烹饪过程的第一步说明。

7 按烹调/OK (Cook/OK) 按钮开始烹饪过程。如果未按此按钮，则在 10 秒钟后将自动开始烹饪过程。

注意： 您不能更改蛋糕的烹制时间。
◗ 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
◗ 显示屏将以分钟为单位对烹饪时间进行倒计时。
◗ 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。

8 按锅盖释放钮，打开锅盖。

9 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

焖/炖

焖

1 将原料放入内锅。

2 将水加至原料的 处。

3 遵循本章中“煮饭”部分的步骤 5 至 8。

4 按焖/炖 (Stew/Double boil) 按钮。在控制环的左、右两侧上下移动手指以选择“焖/炖”功能。 (图 33)

5 按烹调/OK (Cook/OK) 按钮。
◗ 显示屏上将出现烹饪过程的第一步说明。

6 按烹调/OK (Cook/OK) 按钮。如果未按此按钮，则本产品将在 10 秒钟后自动转至烹饪时间。
◗ 默认的 1 小时烹饪时间将出现在显示屏上。

7 要调整烹饪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。

您可以设置从 45 分钟至 3 小时的任意时间。

8 按烹调/OK (Cook/OK) 按钮开始蒸制。
◗ 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
◗ 显示屏将以分钟为单位对烹饪时间进行倒计时。
◗ 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。
◗ 当烹饪过程结束时，本产品会发出哔声，营养保温/加热 (Keep warm/Reheat) 指示灯将亮起，指示本产品已切换至保温模式。
◗ 显示屏以小时为单位累计保温时间（最多 12 小时）。

9 按停止/取消 (Stop/Cancel) 按钮可停止保温模式。

10 按锅盖释放钮，打开锅盖。

11 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

炖

1 将原料放入炖盅中。

2 将蒸架放入内锅。 (图 27)

3 向内锅注水。 (图 28)

不要超过内锅中针对炖盅比例的最大水位标示。

- HD4777 (图 23)
- HD4775 (图 24)

4 将炖盅放在蒸架上。 (图 32)

5 遵循本章中“煮饭”部分的步骤 5 至 8。

6 按焖/炖 (Stew/Double boil) 按钮。在控制环的左、右两侧上下移动手指以选择要炖的菜。 (图 33)

7 按烹调/OK (Cook/OK) 按钮。
◗ 显示屏上将出现烹饪过程的第一步说明。

8 按烹调/OK (Cook/OK) 按钮。如果未按此按钮，则本产品将在 10 秒钟后自动转至烹饪时间。

- 显示屏上显示的默认炖蛋或炖奶的时间是 30 分钟，炖汤的时间是 3 小时。

9 要调整烹饪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。

若要炖蛋或炖奶，您可以设置从 20 至 1 个小时分钟的任意时间；若要炖汤，您可以设置从 1 至 4 小时的任意时间。

10 按烹调/OK (Cook/OK) 按钮开始蒸制。

- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
- 显示屏将以分钟为单位对烹饪时间进行倒计时。
- 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。

11 按锅盖释放钮，打开锅盖。

12 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

蒸食品

1 将蒸架放在蒸篮中。蒸架上的标线须对准蒸篮上的标记。 (图 34)

2 用量杯量 3 杯水，倒入内锅。

3 杯水沸腾约需 8 分钟的时间。

注意： 添加的水量视要蒸制的食品量而定。

3 将组装好蒸架的蒸篮放入内锅。 (图 35)

4 将要蒸制的食品放在盘子或蒸篮上。

注意： 为确保蒸制食物时均匀受热，应将食物摆置均匀，不要堆积在一起。

5 遵循本章中“煮饭”部分的步骤 5 至 8。

6 按蒸 (Steam) 按钮选择所需的“蒸”功能。 (图 36)

- 显示屏上将出现烹饪过程的第一步说明。

7 按烹调/OK (Cook/OK) 按钮。如果未按此按钮，则本产品将在 10 秒钟后自动转至烹饪时间。

- 显示屏上显示的默认烹饪时间是 30 分钟。

8 要调整烹饪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。

您可以设置 10 分钟到 1 小时之间的任意时间。

9 按烹调/OK (Cook/OK) 按钮开始蒸制。

- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现烹饪动画。
- 显示屏将以分钟为单位对烹饪时间进行倒计时。
- 烹饪过程结束时，本产品会发出哔声，显示屏上将显示“完成 (Done)”信息。

10 按锅盖释放钮，打开锅盖。

11 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

加热

您可以用加热模式来加热冷饭。装入内锅的量不能超过其容量的一半，以确保米饭能得到适当加热。

注意： 冷饭重新加热的次数不能超过一次。

1 翻松冷饭并将其均匀地分布在内锅中。

2 在饭中倒入半杯水以避免饭变得太干。添加的水量视需要加热的米饭量而定。如果米饭开始变焦，则多添加一些水。

3 遵循本章中“煮饭”部分的步骤 5 至 8。

4 按营养保温/加热 (Keep warm/Reheat) 按钮两次以开始加热过程。 (图 37)
- 营养保温/加热 (Keep warm/Reheat) 指示灯将亮起，显示屏上将显示加热动画和剩余的加热时间。 (图 17)

注意： 默认加热时间为 23 分钟。
- 当加热过程完成时，您将听到一声哔声，显示屏上将显示“完成 (Done)”信息。

5 按锅盖释放钮，打开锅盖。

6 按停止/取消 (Stop/Cancel) 按钮进入待机模式，或拔下电饭煲的电源插头以关闭电源。

保温

保温模式使您可以较长时间地保温米饭或食物。

注意： 建议米饭的保温时间不要超过 12 个小时，以保证其口感。

1 按营养保温/加热 (Keep warm/Reheat) 按钮激活保温模式。 (图 38)
- 营养保温/加热 (Keep warm/Reheat) 指示灯将持续亮起。
- 在保温过程中，显示屏将显示小时数 0 至 11（0HR、1HR ...11HR）。
- 12 小时后，保温模式自动结束，电饭煲发出 10 声哔声。显示屏将切换至时钟时间。

定时器

下表显示在不同菜单中可用的定时器选项。

菜单	子菜单	定时器选项
米饭	白米	1 小时 - 24 小时
	快煮	-
	小米量	1 小时 - 24 小时
	寿司米	1 小时 - 24 小时
	糙米	1 小时 - 24 小时
	糯米	1 小时 - 24 小时
	杂锦米	1 小时 - 24 小时
	煲仔饭	-
	泡饭	-
粥	稠粥	1 小时 - 24 小时
	稀粥	1 小时 - 24 小时
	绿豆粥	1 小时 - 24 小时
	小米粥	1 小时 - 24 小时
	鸡粥	1 小时 - 24 小时
意大利粉	意大利粉	-
汤	菜汤	-

菜单	子菜单	定时器选项
	冬荫功	-
	老火汤	1 小时 - 12 小时
酸奶/燕麦	酸奶	-
	燕麦	-
甜品	绿豆汤	1 小时 - 12 小时
	豆腐花	-
	木瓜雪耳糖水	1 小时 - 12 小时
	莲子桂圆汤	1 小时 - 12 小时
	蛋糕	-
焖/炖	焖	1 小时 - 12 小时
	炖蛋/炖奶	-
	炖汤	1 小时 - 12 小时
蒸	蒸	1 小时 - 12 小时

注意：某些菜单允许设置烹饪时间。您可以在这些菜单中设置定时器和烹饪时间。可首先设置定时器，然后再设置烹饪时间，反之亦然。

使用预约/时钟 (Preset/Clock) 按钮设置就绪时间。

1 按预约/时钟 (Preset/Clock) 按钮。 (图 39)
- 可用菜单的指示灯将点亮起。 (图 40)

2 按下要使用的菜单的按钮，并且根据需要，用控制环选择所需的子菜单。然后按烹调/OK (Cook/OK) 按钮。

3 要设置就绪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。

注意：例如，您可以用预约/时钟 (Preset/Clock) 按钮将就绪时间设置在 18:30。 (图 41)

4 按烹调/OK (Cook/OK) 按钮启动定时器。
- 显示屏将出现“已储存”(Saved) 信息。
- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现“定时器已设置”的字样以及所选菜单的预设就绪时间。
- 烹饪过程开始后，显示屏上将出现烹饪动画和剩余烹饪时间。

注意：如果预设时间比所选菜单中所需的烹饪总时间短，电饭煲会使用默认烹饪时间，立即开始烹饪过程。如果预设时间比所需的烹饪总时间短，烹饪时间不会缩短。如果所选菜单的烹饪时间是可调整的，则可以先调整烹饪时间，然后再设置定时器。

使用菜单按钮设置就绪时间。

1 按下要使用的菜单的按钮，并且根据需要，用控制环选择所需的子菜单。然后按预约/时钟 (Preset/Clock) 按钮。

注意：您也可以按子菜单、初次烹饪分步指南或烹饪时间屏幕中的预设按钮。

2 要设置就绪时间，请在控制环的左、右两侧上下移动手指。按住 4 个控制点之一可快速向前或向后调整时间。

注意： 例如，您可以用预约/时钟 (Preset/Clock) 按钮将就绪时间设置在 18:30。

3 按烹调/OK (Cook/OK) 按钮启动定时器。
- 烹调/OK (Cook/OK) 指示灯将亮起，显示屏上将出现“定时器已设置”的字样以及所选菜单的预设就绪时间。
- 烹饪过程开始后，显示屏上将出现烹饪动画和剩余烹饪时间。

清洁

在清洗电饭煲之前，请拔掉电饭煲的电源线。

等到电饭煲完全冷却后再开始清洗。

要保护内锅的不粘涂层，请勿：
- 用内锅洗盘子；
- 将醋倒入内锅；

1 从产品主体中取出带托盘的蒸篮、酸奶杯或炖盅和内锅。

2 按盖子释放钮然后向外并向下拉内盖，将内盖从外盖中取下。 (图 42)
要重新安装内盖，将内盖的顶端插入外盖，并将释放钮按入到位（听到喀哒的一声）。

3 向上拉蒸汽孔帽，从外盖上拆下蒸汽孔帽。 (图 43)
- 要取下蒸汽孔帽的底盖，请先将锁定卡舌扳至“开启”位置，然后从铰链上卸下底盖。 (图 44)
- 要重新装上蒸汽孔帽的底盖，请将底盖的突出部分插入蒸汽孔帽的锁槽中，然后朝蒸汽孔帽的方向推底盖 (1)，并将锁定卡舌扳至关闭位置 (2)（可听到“咔哒”一声）。 (图 45)
- 要将蒸汽孔帽装回外盖的蒸汽孔，将蒸汽孔帽插入蒸汽孔并向下按紧。

4 在热水中加入清洁剂，用海绵或布清洁内盖、内锅、带托盘的蒸篮、酸奶杯、炖盅、饭勺和蒸汽孔帽。

不要用任何研磨性清洗剂，材料或金属网绒清洁内锅，以免损坏不粘涂层。

5 只能用湿布擦拭电饭煲主体的内部和外部。

切勿将电饭煲主体浸入水中，也不能在水龙头下冲洗。

存储

1 您可按以下方式将所有附件存储在产品内： (图 46)
- 将蒸架放入内锅。
- 将酸奶杯放入炖盅中。
- 将内盖和外盖分别盖在炖盅上
- 将炖盅放在内锅的蒸架上
- 将蒸架放入内锅

2 将本产品存放在安全干燥的地方。

环境

- 弃置产品时，请不要将其与一般生活垃圾堆放在一起；应将其交给官方指定的回收中心。这样做有利于环保。 (图 47)

保修和服务

如果您需要服务或信息，或者有任何疑问，请访问飞利浦网站：www.philips.com。您也可与您所在地的飞利浦客户服务中心联系（可从全球保修卡中找到其电话号码）。如果您的所在地没有飞利浦顾客服务中心，则可以与当地的飞利浦经销商联系。

故障种类和处理方法

如果您的电饭煲工作不正常，或烹饪质量有缺陷，请查询以下表格。如果仍不能解决问题，则请联系您所在国家的飞利浦客户服务中心。

问题	可能的原因	解决方法
烹调/OK (Cook/OK) 按钮指示灯不能亮起。	接触不良。	检查是否已将电源线正确连接至电饭煲，插头是否已在插座中插牢。
	指示灯有故障。	请将本产品送往当地的飞利浦经销商，或经飞利浦授权的客户服务中心。
烹饪过程结束后，营养保温/加热 (warm/Reheat) 指示灯不亮。	指示灯有故障。	请将本产品送往当地的飞利浦经销商，或经飞利浦授权的客户服务中心。
	您已经重新加热过食物、烘烤过蛋糕、煮过燕麦、做过酸奶、煮过泡饭、煮过意大利粉、做过豆腐花、炖过或蒸过食物。	自动保温模式仅适用于煮饭、煮粥、煲汤、焖炖和甜品菜单。
显示屏不能工作。	产品的电源插头没有插上。	如果产品的电源插头没有插上，则电源故障备份功能将不起作用，显示屏将无法工作。
	为显示屏供电的电池已耗干。	请将产品送往飞利浦经销商处或飞利浦授权的服务中心，让其为您更换电池。
饭没煮好。	加水不足。	将水加到内锅的相应水位标志（见“使用本产品”一章）。
	煮饭过程未启动。	您没有按烹调/OK (Cook/OK) 按钮。
	内锅与加热元件接触不良。	确保加热元件上没有黏附其他杂物。
	加热元件已损坏。	请将本产品送往当地的飞利浦经销商，或经飞利浦授权的客户服务中心。
	内锅已变形。	请将内锅送往当地的飞利浦经销商，或经飞利浦授权的客户服务中心。
没有正确烘烤蛋糕。	配料的数量太多。	核对“烘焙蛋糕”一节的蛋糕制作表中标明的数量。
米饭太硬或太软。	加水不足或太多。	将水加到内锅的相应水位标志（见“使用本产品”一章）。
	所选菜单不正确。	选择所需的菜单（请参阅“使用本产品”一章）。
在设置了定时器后，预约/时钟 (Preset/Clock) 指示灯不亮。	指示灯有故障。	请将本产品送往当地的飞利浦经销商，或经飞利浦授权的客户服务中心。

问题	可能的原因	解决方法
饭煮焦了。	大米未洗干净。	请漂洗大米，直至水变清。
电饭煲没有自动切换至保温模式。	您已经重新加热过食物、烘烤过蛋糕、煮过泡饭、煮过意大利粉、做过豆腐花、炖过或蒸过食物。	自动保温模式仅针对煮饭、煮粥、煲汤、焖炖和甜品菜单起作用。
	温度控制有故障。	请将本产品送往当地的飞利浦经销商，或经飞利浦授权的客户服务中心。
酸奶硬度不够，或完全不能成型。	您已将牛奶加热至 40°C 以上，从而破坏了酸奶发酵剂中的乳酸菌。	请勿将牛奶加热太长时间，以保证酸奶发酵剂中乳酸菌的活性。要使酸奶变得更加柔滑细腻且更易凝固，可在牛奶中加入 60 克奶粉，然后加热。
豆腐花硬度不够。	您用于制作豆腐花的豆浆不够浓。	如果您想用自制豆浆来制作豆腐，请确保豆浆足够浓。浸泡的黄豆与水的比例应为 1:4。
	您在炖盅中混合溶解石膏粉和豆浆的强度过大，致使豆腐无法正常凝结。	在炖盅中短暂地混合溶解石膏粉和豆浆。如果这样做，那么豆腐会很容易凝结，并达到适当的硬度。
豆腐花有苦味，并且很粗糙。	您添加了过多的豆腐凝固剂。	确保豆腐凝固剂的用量适当，与所制作豆腐的量相符合（请参阅“食谱”一章中的豆腐花食谱），例如，每 500 毫升豆浆用 1 茶匙凝固剂。
炖盅中的鸡蛋/牛奶布丁硬度不够。	鸡蛋或牛奶混合物中搅拌了太多空气，例如，由于使用了电动搅拌器。	建议您手动搅拌鸡蛋或牛奶混合物，这样布丁就会达到适当的硬度。

食谱

鸡肉腊肠煲仔饭

物料:
- 3 杯米
- 300 克鸡肉片
- 200 克腊肠
- 1 片生姜（约 2.5 厘米厚）
- 1 汤匙油
- 盐和糖

1 将鸡肉片腌泡在盐和糖中。

2 将淘洗过的米倒入内锅并加水，不超过 3 杯米水位指示。按米饭 (Rice) 按钮选择“煲仔饭”菜单，并按烹调/OK (Cook/OK) 按钮开始烹饪。

3 当电饭煲发出哔声，表示米饭已煮好时，将配料倒入内锅并均匀地铺在米饭上。

4 煲仔饭烹饪过程结束时，将切好的洋葱撒在饭上并趁热食用。

意大利粉

供 3-4 个人食用
物料:
- 250 克意大利粉（意大利通心粉或通心面）
- 500 毫升意大利粉酱
- 700 毫升水

1 将意大利粉和意大利粉酱放入内锅并加水至适合意大利粉的水位标示。按意大利粉 (Pasta) 按钮并将烹饪时间设置为适合通心粉的 20 分钟或适合通心面的 30 分钟。然后按烹调/OK (Cook/OK) 按钮开始烹饪。

2 意大利粉烹饪完成时，将胡椒粉或干酪撒在面上并趁热食用。

冬荫功

物料:
- 16 只大虾
- 1200 毫升鸡汤料
- 1 个西红柿，分成四份
- 400 克切片的平菇
- 6 片青柠檬叶
- 2 汤匙切成大块的姜
- 4 枝研成粉和切成小段的香茅
- 泰国辣椒酱（可选）
- 8 个新鲜的红辣椒
- 4 汤匙鲜酸橙汁
- 鱼露（调味）
- 芫荽叶（可选）
- 水

1 将大虾去掉壳和血管，保留完整虾尾。

2 将汤料、西红柿、蘑菇、青柠檬叶、姜和香茅放入内锅。加水至适合冬荫功的水位标示。按煲汤 (Soup) 按钮选择“冬荫功”菜单，并按烹调/OK (Cook/OK) 按钮开始烹饪。

3 当电饭煲发出哔声时，将大虾放入内锅并继续烹饪。

4 冬荫功烹饪过程结束时，将辣椒酱、新鲜的红辣椒、酸橙汁和鱼露加入其中，并搅拌均匀。

燕麦

物料:
- 1 杯燕麦片（1-2 人份）或 3 杯燕麦片（5-6 人份）
- 水

1 将燕麦片放入内锅。根据所加的燕麦片量，加水至适合燕麦片的水位标示。

2 按酸奶/燕麦 (Yoghurt/Oatmeal) 按钮选择“燕麦”子菜单。对于 1 杯量，将烹饪时间设置为 10 分钟；对于 3 杯量，设置为 20 分钟。然后按烹调/OK (Cook/OK) 按钮开始烹饪。

3 燕麦烹饪过程结束时，将一些水果或蜂蜜加入其中，即可食用。

酸奶

供 4 个人食用
物料:
- 500 毫升牛奶

- 100 克普通活乳酸

1 将酸奶置于室温下几分钟，然后烧煮以加热酸奶发酵菌。将牛奶加热至 40° C 左右。用一个单独的大锅将酸奶和温热牛奶快速混合，然后将混合物倒入独立的酸奶杯，盖上锅盖。

注意： 将牛奶加热至 40° C 只需几秒钟的时间。如果牛奶温度过高，则会破坏酸奶中的发酵菌。

2 将蒸架放入内锅。加水至适合酸奶的水位标示。然后将酸奶杯放在蒸架上。

3 按酸奶/燕麦 (Yoghurt/Oatmeal) 按钮选择“酸奶”子菜单。将烹饪时间设为 3 小时。然后按烹调/OK (Cook/OK) 按钮开始烹饪。

注意： 如果要使酸味更浓郁，可将烹饪时间设置更长些。

4 酸奶烹饪结束时，将一些水果或蜂蜜加入其中，即可食用。或者，让酸奶冷却并将其放入冰箱中保留一夜，然后冷食。

提示

想要烹制出更滑和更稠的酸奶，请在牛奶中加入 60 克奶粉，然后加热。然后执行以上步骤。

豆腐花

供 2-3 个人食用

原料豆腐（炖盅，半满）：

- 500 毫升豆浆（可从超市购买甜豆浆、中甜豆浆或非甜豆浆，也可自已打制豆浆）。分出 30 毫升豆浆用于溶解凝固剂（如石膏或盐卤）。
- 1 茶匙豆腐凝固剂（如石膏或盐卤）

原料之糖浆:

- 1 杯红糖
- 2 杯水
- 生姜

1 将 470 毫升豆浆倒入炖盅中。将蒸架放入内锅并加水至适合炖盅的水位标示。然后将炖盅放在蒸架上。

2 按甜品 (Dessert) 按钮选择“豆腐花”菜单。然后按烹调/OK (Cook/OK) 按钮开始烹饪。

3 将豆腐凝固剂溶于 30 毫升豆浆中。

4 电饭煲发出哔声时，将溶解的凝固剂加入炖盅。缓慢搅拌豆浆。然后合上锅盖继续烹饪。

打开锅盖添加凝固剂时要多加注意。锅盖和炖盅中冒出的蒸汽很烫。

5 将红糖、水和生姜进行烧煮，以备后用。

6 豆腐花过程结束时，将椰汁加于其上并趁热食用。您也可以将其放入冰箱中保留一夜，然后冷食。

提示

- 如果您想用自制豆浆来制作豆腐，请确保豆浆足够浓。浸泡的黄豆与水的比例应为 1:4。
- 如果加入过多的豆腐凝固剂，会使豆腐变得非常粗糙。
- 在炖盅中要缓慢搅拌豆腐凝固剂和豆浆。否则，豆腐的凝固效果不好。

蛋糕

物料:
- 250 克蛋糕预拌粉
- 65 克黄油
- 100 毫升水或牛奶
- 1 个大鸡蛋

1 在一个大碗中混合蛋糕预拌粉、水或牛奶、黄油和鸡蛋。用一个电动搅拌器低速搅拌 1 分钟，然后以中速再搅拌 3 分钟。

2 在内锅上涂上一些黄油，然后将蛋糕预拌粉倒入内锅。

3 按甜品 (Dessert) 按钮选择“蛋糕”菜单。

4 电饭煲发出哔声，指示烹饪过程已完成。让蛋糕冷却。然后翻转内锅，使蛋糕从内锅滑出至盘子中。

提示

如果使用大鸡蛋，蛋糕会更松软。

炖蛋

供 1-2 人食用
物料:
- 3 个鸡蛋
- 50 克冰糖
- 1.25 杯水
- 几滴白醋

1 将冰糖溶于水中。冷却至室温。

2 搅打鸡蛋。将糖水缓慢搅入鸡蛋搅拌液中。提示：用手搅打的鸡蛋会比用电动搅拌器搅打的效果更好。电动搅拌器会让搅拌的鸡蛋中产生太多的空气，从而做出来的布丁不硬实。

3 将鸡蛋混合液倒入炖盅中。将蒸架放入内锅并加水至适合炖盅的水位标示。然后将炖盅放在蒸架上。

4 按焖/炖 (Stew/Double boil) 按钮选择“炖蛋/炖奶”菜单。将烹饪时间设为 30 分钟。按烹调/OK (Cook/OK) 按钮开始烹饪。

5 电饭煲发出哔声，指示烹饪过程已结束。您可以趁热食用鸡蛋布丁，也可将其放入冰箱中保留一夜，然后冷食。

炖奶

供 1-2 人食用
物料:
- 3 个蛋清
- 1 杯牛奶
- 3 汤匙糖
- 0.25 杯水
- 几滴白醋

1 搅打蛋白。搅入水、牛奶、糖和白醋。搅拌均匀。提示：用手搅打的蛋白会比用电动搅拌器搅打的效果更好。电动搅拌器会让搅拌的蛋白中产生太多的空气，从而做出来的布丁不硬实。

2 将蛋白混合液倒入炖盅中。将蒸架放入内锅并加水至适合炖盅的水位标示。然后将炖盅放在蒸架上。

3 按焖/炖 (Stew/Double boil) 按钮选择“炖蛋/炖奶”菜单。将烹饪时间设为 30 分钟。按烹调/OK (Cook/OK) 按钮开始烹饪。

4 电饭煲发出哔声，指示烹饪过程已结束。您可以趁热食用炖奶，也可将其放入冰箱中保留一夜，然后冷食。

各米饭菜单的米量和烹饪时间（仅限于简体中文）

菜单	HD4775 大概煮饭时间	HD4775 体积/升	HD4775 用米量（杯）	HD4777 大概煮饭时间	HD4777 体积/升	HD4777 用米量（杯）
白米	40-50 分钟。	4.0	2-8	40-50 分钟。	5.0	2-10
快煮*	30-40 分钟。	4.0	2-4	30-40 分钟。	5.0	2-6
小米量**	40-50 分钟。	4.0	2-3	40-50 分钟。	5.0	2-3
寿司米	40-50 分钟。	4.0	2-8	40-50 分钟。	5.0	2-10
糙米	40-50 分钟。	4.0	2-4	40-50 分钟。	5.0	2-6
糯米	50-90 分钟。	4.0	2-8	50-90 分钟。	5.0	2-10
杂锦米	40-50 分钟。	4.0	2-4	40-50 分钟。	5.0	2-6
煲仔饭	45-60 分钟。	4.0	2-4	45-60 分钟。	5.0	2-5
泡饭	35-70 分钟。	4.0	2-8	35-70 分钟。	5.0	2-10

PHILIPS

产品 ： 飞利浦电饭锅
型号 ： HD4775
额定电压 ： 220V~
额定频率 ： 50Hz
额定输入功率： 730W
容量 ： 4.0L
生产日期 ： 请见产品底部
产地 ： 中国

珠海经济特区飞利浦家庭电器有限公司
中国珠海市三灶镇琴石工业区
邮政编码：519040
全国顾客服务热线: 4008 800 008

本产品根据国标GB4706.1-1998, GB4706.19-2004, GB4343.1-2003及GB17625.1-2003制造

PHILIPS

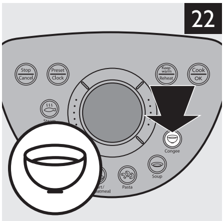
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型号 ： HD4777
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额定频率 ： 50Hz
额定输入功率： 825W
容量 ： 5.0L
生产日期 ： 请见产品底部
产地 ： 中国

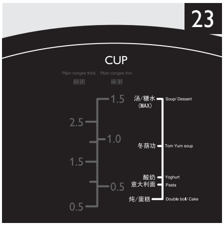
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中国珠海市三灶镇琴石工业区
邮政编码：519040
全国顾客服务热线: 4008 800 008

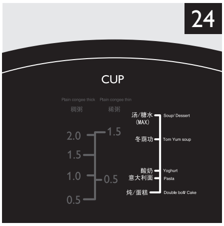
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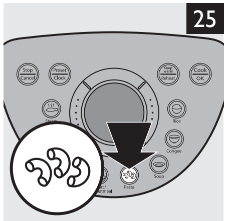
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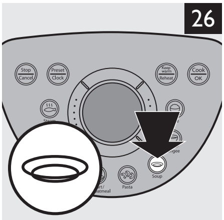
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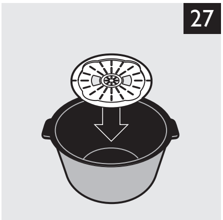

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23
CUP
1.5
2.5
1.0
1.5
0.5
0.5
汤/糖水 (MAX) Soup/ Dessert
冬荫功 Tom Yum soup
酸奶 Yoghurt
意大利面 Pasta
炖/蛋糕 Double boil/ Cake

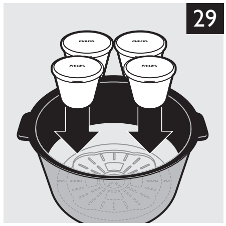

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CUP
2.0
1.5
1.5
1.0
0.5
0.5
汤/糖水 (MAX) Soup/ Dessert
冬荫功 Tom Yum soup
酸奶 Yoghurt
意大利面 Pasta
炖/蛋糕 Double boil/ Cake

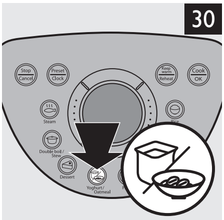

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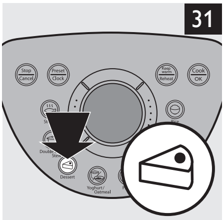

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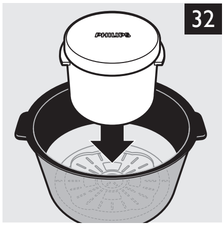

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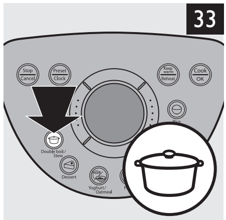

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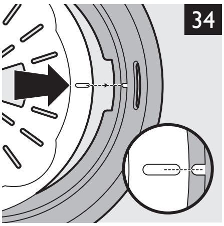

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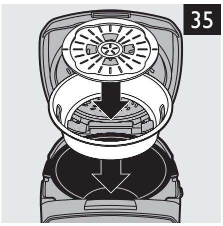

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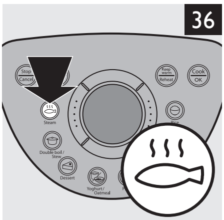

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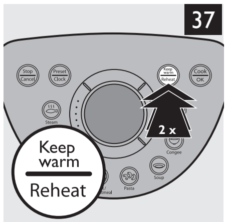

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PHILIPS

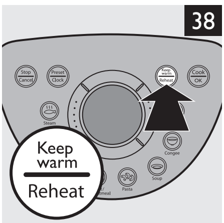

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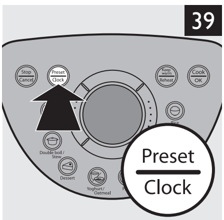

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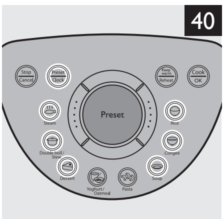

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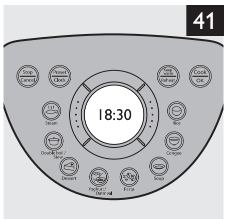

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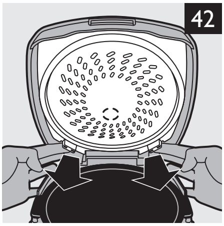

37
2 x
Keep warm
Reheat

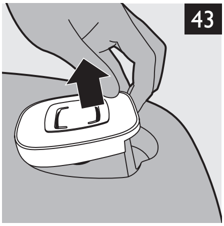

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Keep warm
Reheat

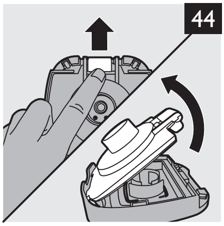

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Preset
Clock

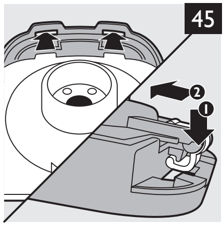

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Preset

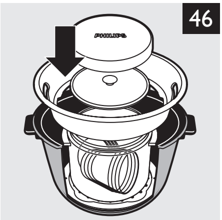

41
18:30

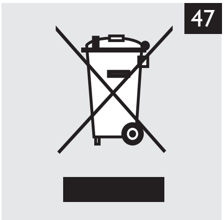

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43


44


45
2
1


46


47

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